



THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 83

AUGUST 16, 1930

Number 7

Reference Dept.
7th TIER

THE MODERN MARK OF QUALITY IN SAUSAGE



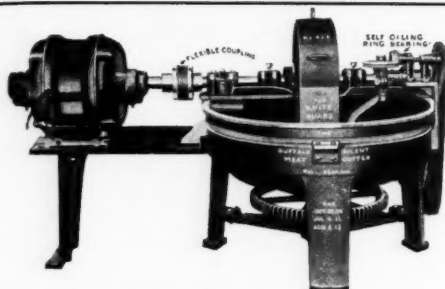
THE VISKING CORPORATION

4311 South Justine Street - CHICAGO, U. S. A.

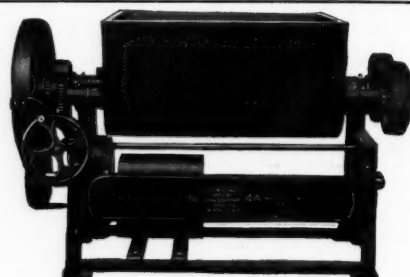
Visking Eastern Sales Corp.
618 Pennsylvania Ave., N.W.
Washington, D. C.

C. A. Pemberton & Co.
21 King St., East
Toronto, Canada

"BUFFALO" Machines have a world-wide reputation for Quality! When you buy a "BUFFALO," you buy the BEST!

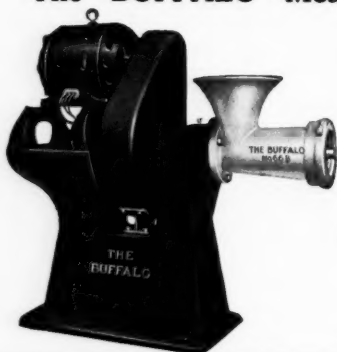


The "BUFFALO" Silent Cutter
CUTS meat fine without mashing or heating. Produces the finest quality sausage at least possible cost. Made in 7 sizes including two self-emptying models.



The "BUFFALO" Meat Mixer
A NECESSARY machine for producing uniform, tasty, high quality sausage. Paddles scientifically arranged to thoroughly mix meat. Center tilting hopper. Made in 5 sizes.

The "BUFFALO" Meat Grinder



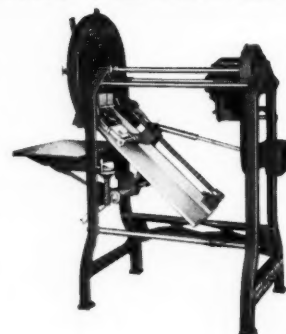
BUILT strong and powerful. Roller thrust bearings eliminate friction and heating. Patented drain flange prevents leaking of meat or oil. Made in 5 sizes.

(At left)

(At right)

GIVES you a 41% increase in the width of your bacon slices by cutting on the bias. Enables you to use thin bellies—and get the same width slice as with thick bellies. Shows more lean meat.

The TRUNZ-"BUFFALO" Bias Bacon Slicer

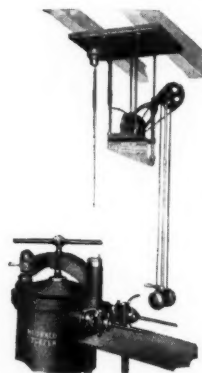


The "BUFFALO" Air Stuffer
 (At left)

EQUIPPED with patented leakproof Superior piston and leakproof lid. Meat, water and air-tight. Made in 5 sizes.

The SCHONLAND Patented Casing Puller (At right)

SAVES 50 to 60% in time at the stuffing bench. No tearing of casings or tiring the operator. A wonderful labor saver.



Write for full information and users of "BUFFALO" machines
JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y., U. S. A.

Patentees and manufacturers

Branches: 4201 S. Halsted St.
 Chicago, Ill.

London, England
Melbourne, Australia

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Copyright, 1930, by The National Provisioner, Inc. Title Registered in U. S. Patent Office

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 83. No. 7

AUGUST 16, 1930

Chicago and New York

Putting Lard on the Map Under Another Name

*Selected Product Sells at 5c Premium
Poor Merchandising Methods of Past
Cause Packers to Seek for Way Out*

Serious consideration is being given by some packers to more exact processing and more up-to-date merchandising methods for lard.

They realize that returns on packinghouse products are all too narrow to permit lard to continue to eat into them as it has done in the past.

When staggering losses taken on lard are wiped out, then the meat packing industry will come closer to the first rank in the food industries in earning power.

As every hog slaughtered produces some lard, and as the bulk of hogs produce a large quantity of lard, the profitable marketing of this important product is becoming ever more pressing.

New Name for Quality Lard

Suggestions have been made from time to time that lard manufacture be standardized in the industry, and that a common name be given the high-grade product manufactured under an accepted formula.

This product would then be merchandised on its merits. And it is recognized that these merits are many.

Superiority of lard for bread, biscuits and pies might be shown.

Its use for frying doughnuts and similar products, and the advantage it has in keeping these

products more moist and tasty may be pointed to.

Advantage of lard in cake baking can be demonstrated.

Plasticity of lard—its pliability in handling under widely varying temperatures from very low to very high—should be stressed.

Better Lard Methods

In order to manufacture a lard that will live up to all the claims made for it, greater care must be exercised in its production than has prevailed in many plants in the past.

The packer must think as highly of the possibilities of his hog fats as the vegetable oil manufacturer regards his raw materials. He must handle his materials with just as much care.

He must be willing to spend money in manufacturing a high-grade product for which he expects to receive a good price.

Not only must he spend money in its manufacture, but he must spend money in its merchandising. The old VOLUME method must be abandoned. The prod-

All Lard Needs Is a Little Salesmanship

In a recent issue THE NATIONAL PROVISIONER called attention to the passage of special legislation by Congress to protect both butter and margarine against imitators. The suggestion was made that if either of these products was entitled to such protection, lard might also be entitled to consideration. The question was asked as to whether hog farmers might not demand what dairy farmers have demanded.

A well-known farmer who is a constant reader of THE NATIONAL PROVISIONER comments on the editorial suggestion as follows:

Bloomington, O., Aug. 5.

Editor THE NATIONAL PROVISIONER:

Your editorial "Is Lard Protection Next?" is in line with other suggestions in past issues that lard should be better merchandised.

In order to have a valid hope for lard protection it will be necessary to have scientific evidence that it has greater food value than have the substitutes. Granting, for the sake of argument, that this is true, there is no excuse not to start a campaign for such protection.

The campaign would raise the estimation of the public for lard, even though the protection sought never became a reality.

By all means the merchandising of lard needs a lot of attention on the part of the packers. Let us have a quality product sold at a quality price.

Yours very truly,

L. H. GODDARD.

Comment of lard experts on the food value argument might be that there are culinary advantages in lard over its substitutes that constitute as strong if not a stronger argument for lard than a mere comparison of food values.

uct must be marketed as a QUALITY product.

Value of Advertising

Every big industry user—the baker, the hotel chef, the restaurant owner—must be told about it. The housewife must know more about this product, too. All users must not only be told about it, but its value must be demonstrated to them.

Lard has a good background, because it has been used as a shortening and cooking medium for centuries. But the packer's attitude in accepting it as something of a by-product, and concentrating his selling efforts on

Packing Company, Buffalo, N. Y.

They call this special lard product "Larbo," which is a title devised by that dean of lard refining experts, W. B. Allbright, and registered by him in the U. S. Patent Office.

This title may be used without charge by any packer making lard by means of the combination high-pressure and vacuum process perfected by Mr. Allbright. Fats are selected by a high-grade formula and processed in accordance with definite directions to insure quality. Some of the packers referred to are using this process, though under their own brand names, as stated.

How "Larbo" is Processed.

By the method worked out at the

This method of processing these selected fats, says Arthur T. Danahy, results in a product rich in flavor which experiments have demonstrated makes a flaky pie crust, a fancy biscuit and gives similar results in other products in which it is used.

Housewives report that only about two-thirds as much "Larbo" is required as of other shortenings.

Consumers Report Successful Use.

An unusual success achieved by this product is said to be in cake baking. One housewife reported that she substituted "Larbo" in a cake recipe which called for a cup of butter and no one knew the difference, "but rather noticed a more favorable flake content."

"Due to the selected fats used," says Mr. Danahy, "it is a more expensive shortening for the user—approximately 5c over lard. We are marketing it in one-pound packages and are much encouraged by the repeat orders we have already received, even though the campaign has been under way only a short time, and in a modest way.

"We are experimenting unassisted, but will begin selecting and introducing through specialty men and women and attempt to put over a shortening which is better.

"And we eventually hope to offset the damnable price of lard by attempting to get a decent price for an article that contains less free fatty acid, will not spatter in the frying pan, and is guaranteed to make a flakier pie and pastry."

LARBO A SHORTENING FOR FLAKIER PASTRY

AT YOUR GROCER OR BUTCHER

EASTER BRAND (U. S. Inspected) Tafefine Ham—Bacon—Sausage

DANAHY PACKING CO.

EXAMPLE OF NEWSPAPER ADVERTISING OF DANAHY'S NEW PRODUCT.

hams, bacon, loins, picnics, etc., has made it the step-child of the industry.

It is time the packer started all over again. He must be sure his fats are carefully selected, that the lard is properly manufactured, and then he must put more merchandising effort back of it than any of his major products enjoy—at least until it is on its feet once again.

A few packers have made quality lard a feature for years, though even their processing and advertising program has not prevailed against the enervating effects of bad lard merchandising in the industry as a whole. The latter has held down the price even of the best-made and best-merchandised lards.

This may account for the recurring suggestions of a new trade name for all quality lard, thus taking a leaf out of the book of successful lard substitute merchandisers.

Making a Special Product.

Some packers are already making a special lard product, and getting a higher price for it. But they are marketing it under their company brands and getting good results because of their close control of both processing and merchandising methods.

They permit no cut prices, and do not have to cut prices.

One packer recently adopted the special trade name idea for lard, however, and is now marketing it with early promise of success. This is the Danahy

plant of the Danahy Packing Co. a combination of rindless, chilled back fat and chilled raw leaf in a ratio of 60/40 is used in the manufacture of this product. Simplicity marks its production. After turning on the steam the cooking is completed in less than two hours, and later in the day the product is drawn off into the containers.

Increased Meat Consumption Discussed as Aid to Livestock Producer

What is the present situation in the meat industry?

What effect is the drouth having?

These were the questions on which information was sought at a luncheon held at the Palmer House, Chicago, August 14, attended by representatives of producers, packers, retail meat dealers and the ultimate consumer.

The luncheon was given under the auspices of the Institute of American Meat Packers and the National Live Stock and Meat Board and was presided over by E. W. Sheets, head of the animal husbandry division of the U. S. Bureau of Animal Industry, who was in the city attending a conference of agencies cooperating in the study of factors influencing the quality and palatability of meats.

The belief was expressed that drouth conditions had not been exaggerated, that there was plenty of feed in the country to avoid suffering and that prompt efforts on the part of the gov-

ernment and other agencies would avoid sacrificing meat animals.

Demand Concentrated in Few Cuts.

Meat is cheaper, both at wholesale and at retail, than it has been in years, and one of the best forms of farm relief is arousing the public to the fact that meat is reasonable and in ample supply.

In outlining the situation which the industry faces, Mr. Sheets said: "One of the problems which confronts the livestock and meat industry at the present time is the fact that 85 per cent of the demand from the housewife is concentrated on a few cuts, such as the loin and rib of beef, the loin and leg of lamb, and the loin of pork. These cuts, taken together, constitute only about 15 per cent of the meat animal."

"It is only natural that the law of supply and demand should bring about relatively higher prices for the cuts in greatest demand, while the remaining

(Continued on page 45.)

Handling Hard-Chilled Meats in Retail Shop

Packer Trying to Help Retail Dealer Find Equipment Which Will Properly Protect Product Through to Consumer

In merchandising pre-cut packaged meats—whether fresh or hard-chilled—the chief problem is one of protection for the product through the channel of distribution.

It seems even more important that the question of "consumer acceptance," since consumers readily respond to the attractions of pre-cut packaged meats.

This problem of getting the product to the consumer in good shape has not yet been solved.

The chief point of danger is the retail shop.

Here the packer is beginning to recognize his responsibility in aiding and educating the retailer in the proper handling of pre-cut packaged products.

He must carry his sales argument clear to the consumer, and this can only be done if his product looks right in the retail store, and "holds up" all the way to the consumer's kitchen.

Some packers are inclined to feel that these are tasks for the manufacturers of equipment. In large measure this is true. But the packer's products are merchandized through this equipment, and customer reaction to his merchandise depends in large measure on the condition in which it is delivered to the home. Hence the packer's interest must be more than casual.

This Requires New Equipment.

Some packers recognize this fact and have cooperated rather closely with display case manufacturers in the production of low-temperature showcases that will meet best the needs of the retailer who stocks quick-frozen meats. Much progress has been made, but more experience will be needed before all of the small details of design and use are perfected, it is felt.

Under the circumstances this was to be expected. Starting from scratch and without past experience, low-temperature cases 100 per cent perfect could not be produced overnight.

If it were simply a matter of getting and holding low temperatures, the problem would not be a difficult one. A refrigerating machine of sufficient capacity and insulation of the required

thickness would turn the trick. But other factors must be taken into consideration.

When quick-frozen meats first came up for discussion, some packers thought ordinary refrigerated show cases might serve the need, through the simple process of reducing the temperature.

It was soon apparent that this would not do. It was found that the increased demands on the compressor, beyond what it was designed to deliver, shortened its life materially and increased greatly the cost of upkeep.

Air Infiltration a Problem.

This objection alone was sufficient to cause the early proponents of the idea to abandon it. But there were other and more serious objections.

The principal one of these was that the refrigerated cases then on the market, not having been designed for low temperature work, would not stand up under the increased strain.

Air infiltration, caused by expansion and contraction of the glass, wood and metal, caused moisture of condensation to collect on the inside of the cases and freeze. When this moisture froze in

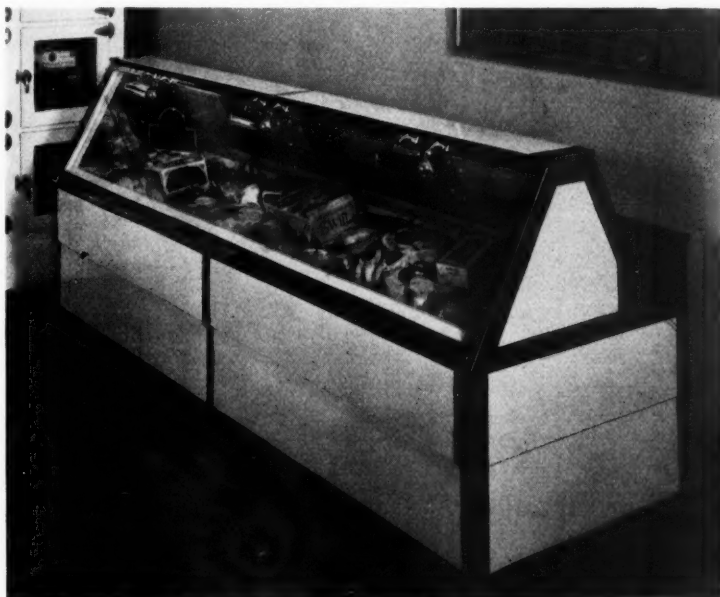
the joints openings were caused that lowered the efficiency of the case and further increased the infiltration of air.

Infiltration of moisture-laden air has been the problem that showcase manufacturers have found the most perplexing in the design of low-temperature cases. This must be guarded against, particularly around the glass.

Varying temperatures inside and outside the case cause expansion and contraction of the glass. This must be allowed for, but at the same time the glass mounting must remain tight, or as nearly so as possible. If considerable air leaks occur around the glass, moisture will collect between the layers. This would not only be difficult or impossible to remove, but would detract from the appearance of the case and lower the sales appeal of the merchandise on display.

Claim Moisture Problem Solved.

Most manufacturers of refrigerated showcases feel they have solved this problem of moisture between layers of glass. For safety's sake, however, some manufacturers place dehydrating agents of one kind or another between



HUMIDIFIER RETARDS MOISTURE LOSS FROM CUTS.

A feature of this case for hard chilled meats is an automatic arrangement for maintaining the proper degree of humidity in the display section and retarding the dehydration of the cuts on display. The coils are at the rear, the display section only being carried at a low temperature. The case is a product of the Harry L. Hussmann Refrigerator Co., St. Louis, Mo.

the glass. Then if moisture-laden air does find entrance, the moisture will be absorbed.

Moisture on the inside of the inner layer of glass was reported as troublesome by some retailers who are using low-temperature cases. One retailer said he had to wipe the inside of the case several times a day to remove it. Others said it collected, but soon disappeared.

This moisture is not the result of air infiltration into the case, but of warm air admitted when the showcase doors are opened. In some stores this is rather frequent at the present time. In cases where the air circulation is good this moisture trouble is not serious.

When consumers become more familiar with quick-frozen meats this matter of moisture within the case due to opening of the doors will largely disappear. At best, it could be avoided by showing and selling goods from the storage section. But there will always be some customers who will insist on examining a particular package on display.

Best Temperature Not Determined.

One packer, who has done considerable work with low-temperature showcases, feels that the problem of the proper design and construction is not as serious as it was first thought to be. Cases that seem to fit the needs very well are available from a number of manufacturers, he says.

He is not ready, as yet, to make any definite recommendations as to temperatures. He thought recently he had determined the approximate temperatures to use, but some recent conditions

—hot, humid days—have caused him to change coils in a number of cases with which he has been experimenting in order to get lower temperatures.

The feeling in this packer's organization is that lower temperatures than were at first thought needed may be desirable. It is not improbable that it may be found eventually that the best temperature to use can be varied considerably, depending on outside temperatures and humidity. This is a detail, however, that will not affect materially the fundamental low-temperature showcase design and construction.

At present there is considerable difference of opinion on what temperatures are best for the storage and display sections, and in practice there is some variation.

Experiment for Best Temperatures.

Some have said that temperatures as high as 15 or 20 degs. F. are sufficient. At the other extreme are those who think the lower the temperature maintained the better it is for the product.

One meat chain in Chicago, which at this time has four low-temperature showcases in use, maintains the storage compartment temperature at about 15 degs. and the temperature of the display compartment at about 20 degs. It is not ready to say that these temperatures are ideal, but they seem to be satisfactory where turnover is fairly rapid.

A large organization experimenting with frozen foods recommends from 4 to 8 degs. in the storage compartment and 16 to 20 degs. in the display compartments.

One showcase manufacturer says that, in his opinion, the matter of temperatures is open to debate at this time. There has been considerable dis-

cussion, he says, but no facts submitted to back up the claims made. There are, he suggests, a number of factors to be taken into consideration. Among these are the temperatures at which merchandise is quick frozen, the outside temperature and the humidity, the rapidity with which the frozen product sells, and the number of times daily the showcase doors are opened.

Temperature Variations Harmful.

One engineer gives as his opinion that there is a high point on the curve between refrigeration efficiency and power costs, taking quality of product into account, that eventually will be determined by tests and experiments. Meanwhile, he feels that temperatures in the neighborhood of 10 degs. are sufficient to keep the merchandise in good condition.

There is one point, however, on which all agree. This is that constant temperatures in the storage and display compartments are desirable.

A rise in the temperature above that at which the meats were frozen is not particularly harmful, providing this increase is not too great. But when the temperature in the showcase rises, some defrosting of the meats takes place. Then, if the temperature drops, there is re-freezing, during which large crystals form in the meat cells. These damage the product.

The use of low-temperature showcases is not yet general enough to indicate any definite trend in shapes, sizes, and general design. It is generally felt that two compartment showcases are desirable and a convenience—one at the bottom for storage and one at the top for display.

This is the first of a series of articles on low-temperature showcases for handling and storing quick-frozen meats, fruits and vegetables in the retail store.

MEAT EXPERTS NEEDED.

Civil Service examinations for beef grade supervisor at a salary of \$3,200 to \$3,800 a year and meat grader at \$2,600 to \$3,200 a year, the former position known as associate marketing specialist and the latter as assistant marketing specialist, are announced by the United States Civil Service Commission.

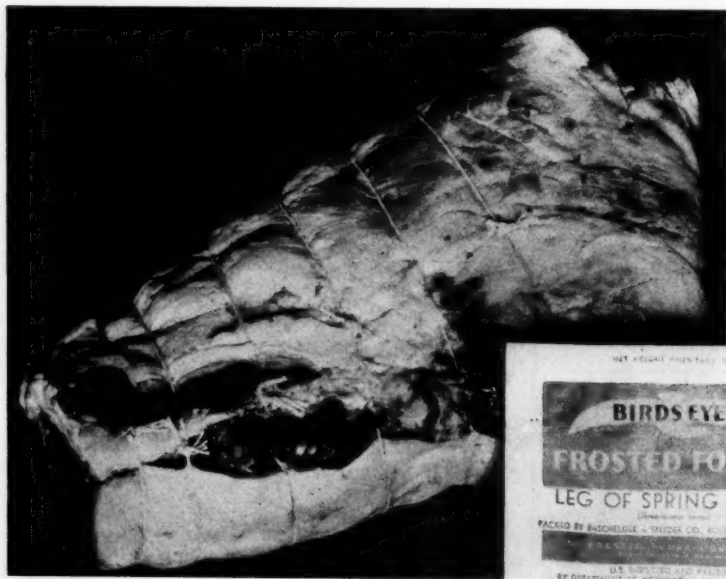
Applications for the above-named positions must be on file with the Civil Service Commission at Washington, D. C., not later than September 17, 1930.

The examinations are to fill vacancies in the Bureau of Agricultural Economics, Department of Agriculture, for duty in Washington, D. C., or in the field.

The entrance salaries range from \$3,200 to \$3,800 a year for the associate grade, and from \$2,600 to \$3,200 a year for the assistant grade. Higher-salaried positions are filled through promotion.

Competitors will not be required to report for examination at any place, but will be rated on their education, training, experience, and on a thesis or discussion.

Full information may be obtained from the United States Civil Service Commission, Washington, D. C., or from the secretary of the United States Civil Service Board of Examiners at the post office or customhouse in any city.



ADDING LARGER CUTS TO HARD-CHILLED MEAT LINE.

This is a leg of lamb frozen by the Birdseye process at the plant of Batchelder & Snyder Co., Boston, Mass., and merchandised as a part of the Birdseye frosted foods line of meats, fruits and vegetables in the test consumer campaign which has been going on at Springfield, Mass., for the past five months.

In a transparent wrapper, with the label attached bearing the net weight and the "U. S. inspected and passed" stamp, it goes to the consumer with a leaflet of cooking instructions for frosted meats.

European Meat Plant Methods Differ From Those in America

A packer recently returned from an extended European tour remarked that the efficiency and economy of American meat plant equipment could not be fully appreciated until one had the opportunity of visiting many establishments across the water.

Although some rather large and fairly efficient plants, as the term is understood here, are in operation in Europe—particularly in Ireland—much

"Boss" dehairer made in Cincinnati seemed particularly in favor. Some of the Irish plants have been rebuilt or remodeled to meet the new Irish Free State inspection requirements.

The European type of hog, Mr. Schmidt found, varies considerably from the American type. These hogs are produced for bacon and are lean and long. After being dehaired they are singed and cleaned by hand. They

pal abattoirs. Here the work is done by hand in the same manner and by the same methods that have been in use for many years.

In England, his next stop, he visited the municipal slaughterhouses at Birmingham and Sheffield. The desire to keep employed as many people as possible, and thus aid in the betterment of the unemployment situation, is a handicap to the sale of American labor-saving meat plant machinery in England at this time, Mr. Schmidt said.

British packers are very much interested in improved sausage machinery and rendering equipment, and a number of them signified the intention of improving their plants when business conditions improve by the installation of such equipment.

From England Mr. Schmidt crossed to the Continent, where he visited many hog slaughterers in Germany, Austria and Hungary. At the Berlin Municipal Abattoir he was given permission to install and demonstrate a small type of "Boss" hog dehairer. The comparison of work done with "Boss" dehairers over hand methods and foreign-made machines used in these countries was very striking. The demonstration was a success and the machine was purchased by Karl Arnhold, one of the foremost pork packers in Berlin.

German Hogs Easily Cleaned.

To meet local requirements Mr. Arnhold is compelled to have his hogs slaughtered in the municipal abattoir, and he has had the dehairer installed there to clean his hogs as they are slaughtered.

German hogs are cleaned much more easily and in a shorter time than are the hogs in this country, Mr. Schmidt said. This is accounted for by the fact that they are raised in covered pens and do not acquire the heavy coat of scurf commonly found on hogs raised out-of-doors.



CORNER IN THE MUNICIPAL ABATTOIR AT BERLIN, GERMANY.

This view in one of the larger of the European municipal abattoirs gives some idea of the methods employed. At the right are the hog scalding vats, above which are vents to carry off the steam. When scalded the hogs are scraped by hand on the tables at the left.

In the foreground is a small "Boss" dehairer recently installed by a Berlin hog slaughterer to handle his own hogs slaughtered at this abattoir. German meat papers commented on the fact that a hog could be dehaired in this machine in from 10 to 12 seconds, including the additional handling.

of the slaughtering is done in municipal abattoirs, where hand methods rule.

Some interesting slants on European meat plants and processing methods were picked up by Oscar Schmidt of the Cincinnati Butchers Supply Co., Cincinnati, O., who recently returned from an extended tour, during which he visited bacon factories and municipal abattoirs in Ireland, Scotland, England, Austria and Hungary.

His first stop was in Ireland. There the pork packing plants are known as "bacon factories." Many of these plants are up-to-date, quite a few of the managers having visited the United States, studied American meat plant methods, and installed the latest equipment.

Dress and Cut Hogs Differently.

Mr. Schmidt found quite a few of these Irish pork plants equipped with American-made machines, including those made by his company. The

are then eviscerated, split in half, and the heads, feet, tail and backbone removed. The whole sides are then cured in dry salt or sweet pickle.

Cutting pork loins is unknown in Ireland, very little if any fresh pork being eaten. Pork sausage in Ireland, Scotland and England is made with plenty of oatmeal and cereals. Frankfurts and weiners are not relished and there is no market for them.

Hand Methods in Great Britain.

Many of the hogs prepared in Ireland for export to Scotland are not dehaired, being handled in the same manner that calves are prepared in the United States for the eastern markets. All Irish hog carcasses for export are given a final post-mortem examination at Belfast.

From Ireland Mr. Schmidt went to Scotland. At Glasgow he called on the independent packers and at the municipi-



HE PUT THE "BOSS" IN BERLIN. Oscar Schmidt, of Cincinnati Butchers' Supply Co., who recently made a survey of European meat plants.

Financial Notes

News Notes and Practical Pointers
on the Money Side.

HORMEL EARNINGS INCREASE.

Earnings of George A. Hormel & Co. for the quarter ended July 26 applicable to common stock amounted to \$372,404 after depreciation, federal taxes and preferred dividends. This is the equivalent of 75c a share on 433,944 shares of common and compares with 40c a share in the preceding quarter. For the three months ended July 27, 1929, \$632,923 was available for common, or \$1.46 a share.

Earnings for the latest period do not include a market appreciation of \$39,562 on unsold inventory. "This figure of market appreciation is abnormally small," President Jay C. Hormel said in his letter to shareholders, "for the reason that the packing industry has felt a substantial lowering of inventory value in line with the general decline in commodity prices.

"However, the position of this company is exceptionally free from slow moving or speculative merchandise, stocks on hand being barely the minimum required to meat trade demands."

The showing for the third quarter of the company's fiscal year is the best for any three months of the year. Earnings available for common stock during the first quarter of the year were \$351,512, for the second \$198,903 and for the third \$372,404.

The ratio of current assets to current liabilities of the company is more than 6 to 1.

STANDARD BRANDS FINANCES.

Net income of Standard Brands, Inc., for the second quarter of 1930 was \$4,211,692, compared with \$3,496,226 in the first quarter. A deficit after profit and loss credit and charges for the second quarter amounted to \$488,049, compared to \$1,514,956 in the first quarter. For the six months operations the total deficit was \$2,003,006.

The gross profit for the quarter just ended was \$12,290,021 and the operating profit \$4,470,732. The net income before dividends was \$4,211,692.

Earnings of the German and South African subsidiaries of the Royal Baking Powder Co. for the preceding quarter are included in the comparative figures.

HIDE AND LEATHER DEFICIT.

The American Hide & Leather Co. reports a deficit of \$68,144 for the year ended June 30, 1930, compared with a net loss of \$1,623,357 in the previous year. Figures for the year just ended include a loss of \$75,166 on the sale of fixed assets no longer in use but which carried idle plant expenses. Net sales

for the year totaled \$7,308,488 as against \$10,460,283 in the previous year.

GLIDDEN SALES OFF.

Glidden and subsidiaries had aggregate sales in June of \$3,116,674, against \$3,331,027 in the like month of 1929, and for eight months to June 30, of \$25,087,109, against \$23,321,228 for the like 1929 period.

NOTES OF "NEW COMPETITION."

Loose Wiles Biscuit and subsidiaries report for the 12 months ended June 30, net profit of \$2,552,115 after interest, depreciation and federal taxes, but before sinking fund appropriations. This is equal to \$2.39 a share on the common stock after allowance for the preferred dividend, as compared with \$2,333,682, in the previous year.

Stockholders of the Beatrice Creamery Company will meet August 8 to vote on proposed increase in authorized preferred stock to 125,000 shares from 80,000 and authorized common stock to 750,000 shares from 500,000. The authorized preferred stock, according to C. H. Haskell, president, will be used to retire preferred stocks and bonds of subsidiary companies.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on August 13, 1930, or nearest previous date, together with number of shares dealt in during the week, and closing prices on Aug. 6, or nearest previous date:

	Sales, Week ended	High, Aug. 13,—	Low, Aug. 13,—	—Close— Aug. 6.
Amal. Leather.	24	2 1/2	2 1/4	2 1/4
Do. Pfd.	24	2 1/2	2 1/4	2 1/4
Amer. H. & L.	200	3 3/4	3 3/4	3 3/4
Do. Pfd.	400	17 1/4	17 1/4	17 1/4
Amer. Stores.	400	42 1/4	42 1/4	42 1/4
Armour A.	6,700	5 3/4	5 3/4	5 3/4
Do. B.	4,000	2 1/2	2 1/2	2 1/2
Do. Pfd.	600	57 1/2	57 1/2	59 1/2
Do. Del. pfd.	100	74 3/4	74 3/4	75
Barnett Leather	2 1/2
Beechnut Pack.	900	54	54	53 1/2
Bohach, H. C.	75
Do. Pfd.	105
Brennan Pack.	56
Do. B.	19
Chick C. Oil.	600	18 1/2	18 1/2	20
Childs Co.	2,900	48 1/2	48 1/2	53 1/2
Cudahy Pack.	700	39 1/2	39 1/2	40
First Nat. Sts.	1,700	52 1/2	52 1/2	55
Gen. Foods	24,700	52 1/2	51	52
Gobel Co.	9,200	8 1/2	8 1/2	9
G.A. & P. 1st Pfd.	50	200	197	200
Do. New	100	117	117	117 1/2
Hormel, G. A.	400	11 1/2	10 1/2	11 1/2
Hygrade Food.	2,400	13 1/2	13 1/2	13 1/2
Kroger G. & B.	12,700	23 1/2	23 1/2	25 1/2
Libby McNeill.	3,350	13 1/2	13 1/2	13 1/2
McMarr Sts.	400	13 1/2	13 1/2	13 1/2
Mayer, Oscar	5
M. & F. Pfd.	23 1/2
Morrell & Co.	600	52 1/2	52 1/2	53 1/2
Nat. Pfd. Prod. A.	10
Nat. Leather	800	25 1/2	24	24
Nat. Tea	600	1 1/2	1 1/2	1 1/2
Proc. & Canned.	14,100	70 1/2	69 1/2	70 1/2
Rath Pack.	150	20	19	20 1/2
Sawfay Sts.	14,400	50 1/2	57 1/2	58 1/2
Do. 6 1/2 Pfd.	500	90	90	90
Do. 7 1/2 Pfd.	270	103	103	103
Stahl Meyer	24 1/2
Strawns, R. Sts.	3,700	16 1/2	16 1/2	17 1/2
Swift & Co. new	2,000	29 1/2	29 1/2	29 1/2
Do. Intl.	3,200	33 1/2	33 1/2	34
Trunz Pork	100	18	18	20
U. S. Cold Stor.	35
U. S. A. Leather.	1,300	8 1/2	8 1/2	9 1/2
Do. A.	500	15 1/2	15 1/2	15 1/2
Do. Pr. Pfd.	300	88	88	90
Wesson Oil	1,200	24	23 1/2	24
Do. Pfd.	300	55 1/2	55 1/2	55 1/2
Do. 7 1/2 Pfd.	70	110 1/2	110 1/2	110 1/2
Wilson & Co.	2,900	3 1/2	3 1/2	3 1/2
Do. A.	1,700	9	9	9 1/2
Do. Pfd.	40 1/2

Chain Meat Stores

News and Views in This New Field
of Meat Distribution.

HEADS SOUTHERN CHAIN.

Arthur S. Bird of Kansas City has been made head of Southern Grocery Stores, Inc., succeeding Scott W. Allen, resigned. Mr. Allen, who has been associated with the organization for the past 30 years, will have an active part in the management of the Rogers stores, operated by this Southern organization. Other officers of the company are Harold O. Rogers and C. H. Moore, vice-presidents; R. J. Hudson secretary and treasurer and R. B. Jackson, assistant treasurer. The company operates more than 400 food stores and 180 markets in the Southeast, having 165 units in Atlanta and one or more in nearly every city or town of any size in Georgia. There are 80 stores in South Carolina and between 30 and 40 in Alabama.

CHAIN STORE NOTES.

Sales totaling \$27,929,759 are reported by First National Stores for the quarter ended June 30, 1929, compared with \$25,213,910 in the corresponding period of 1929, or an increase of 10.77 per cent. Net profits for the quarter, however, were \$1,179,298 compared with \$1,188,497 for the second quarter of 1929.

National Tea Company reports a consolidated net income of \$550,742 for the first half of 1930 compared with \$1,382,780 for the same period of 1929. Net revenue for the quarter ended June 30 was \$164,136 compared to \$386,606 in the preceding three months and \$573,225 in the same quarter of 1929. The decrease in net income during the six months period is attributed in part by officials of the company to the fact that the benefit of the decline in commodity prices was immediately passed on to the consumer which has brought about a lower dollar volume of sales. As this program was begun some time ago rapid improvement is anticipated.

July sales of 45 chain organizations of all kinds show a decline of 5 per cent from sales of these same organizations in July, 1929. For the first seven months of 1930 sales of these companies aggregated \$1,316,024,289 against \$1,282,884,857 for the corresponding period of 1929 or an increase of more than 2 1/2 per cent. The July sales totaled \$178,030,516 compared with \$187,397,218 in July, 1929.

National Tea Co. reports sales for July of \$6,582,288, compared with \$6,999,631 in July, 1929, a decrease of 5.9 per cent. Sales for the seven months ended July, 1930, were \$45,696,617, against \$52,214,874 in the corresponding period last year.

American Stores report for six months ended June 30, net income of \$2,667,189 after depreciation, federal taxes and charges, as compared with \$3,017,652 in the first half of 1929.

THE NATIONAL Provisioner

Chicago and New York

Member

Audit Bureau of Circulations
Associated Business Papers, Inc.

OFFICIAL ORGAN INSTITUTE OF
AMERICAN MEAT PACKERS

Published Weekly by The National Provisioner,
Inc. (Incorporated Under the Laws of
the State of New York) at 407 So.
Dearborn Street, Chicago

OTTO V. SCHRECK, *President.*
PAUL I. ALDRICH, *Vice-President.*
OSCAR H. CILLIS, *Sec. and Treas.*

PAUL I. ALDRICH, *Editor and Manager*

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn St.,
CHICAGO, ILL.

Telephone Wabash 0742, 0743, 0744.
Cable Address "Sampan," Chicago.

EASTERN OFFICES.

295 Madison Ave., New York
Telephone Ashland 5676

WEST COAST OFFICES.

Los Angeles San Francisco
Union Oil Bldg. Russ Bldg.
Simpson-Reilly, Representatives

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States.....	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year.....	5.00
Single or Extra Copies, each.....	.10
Back Numbers, each.....	.25

INSTITUTE OF AMERICAN MEAT PACKERS.

Chairman of the Board—F. S. Snyder.
Batchelder, Snyder, Dorr & Doe Co.,
Boston, Mass.

President—Wm. Whitfield Woods, Institute
of American Meat Packers, Chicago.
Vice-Chairmen—E. A. Cudahy, Jr., Chi-
cago; E. C. Dickinson, Louis Burk, Inc.,
Philadelphia, Pa.; Jay C. Hormel, Austin,
Minn.; Chester Newcomb, Cleveland,
Ohio; A. T. Rohe, New York City.

Treasurer—Henry Neuhoft, Neuhoft
Packing Co., Nashville, Tenn.

Central Administrative Committee—
Oscar G. Mayer, Oscar Mayer & Co., Chi-
cago; Jay E. Decker, Jacob E. Decker &
Sons Co., Mason City, Iowa; A. T. Rohe,
Rohe & Brother, New York; F. Edson
White, Armour and Company, Chicago;
G. F. Swift, Swift & Company, Chicago;
Thomas E. Wilson, Wilson & Co., Chicago;
E. A. Cudahy, Jr., Cudahy Packing Co.,
Chicago; and F. S. Snyder and W. W.
Woods, ex-officio.

Institute Plan Commission—Thomas E.
Wilson, Chairman, Wilson & Co., Chicago.

Directors (3 year term)—Jay E. Decker,
Jacob E. Decker & Sons, Mason City,
Iowa; F. Edson White, Armour and Com-
pany, Chicago; R. T. Keefe, Keefe-Le
Stourgeon Packing Co., Arkansas City,
Kan.; Geo. L. Franklin, Dunlevy-Franklin
Co., Pittsburgh, Pa.; J. W. Rath, Rath
Packing Co., Waterloo, Iowa; Frank M.
Firor, Gobel-Kern, Inc., New York.

Directors (2 year term)—Oscar G.
Mayer, Oscar Mayer & Co., Chicago; T. P.
Breslin, Standard Packing Co., Los An-
geles, Calif.; W. F. Schluderberg, Wm.
Schluderberg-T. J. Kurdie Co., Baltimore,
Md.; Thomas E. Wilson, Wilson & Co.,
Chicago; F. R. Warton, Hygrade Food
Products Corp., Chicago; Frank A. Hunter,
East Side Packing Co., E. St. Louis, Ill.

Directors (1 year term)—Charles E.
Herrick, Brennan Packing Co., Chicago;
G. F. Swift, Swift & Co., Chicago; Elmore
M. Schroth, J. & F. Schroth Packing Co.,
Cincinnati, Ohio; L. E. Dennis, St. Louis
Independent Packing Co., St. Louis, Mo.;
John R. Kingham, Kingan & Co., Indian-
apolis, Ind.; E. C. Andrews, Jacob Dold
Packing Co., Buffalo, N. Y.

Meat Supplies and Drouth

A great deal is being said about
drouth conditions and their effect on
the corn crop. This in turn raises a
question in the mind of the packer re-
garding the marketing of meat animals.

What influence will a reduced corn
crop have on the number and quality
of hogs, cattle, and sheep marketed?
Is there possibility of the market be-
ing glutted with meat animals because
of a shortage in feed supplies?

Recent government estimates place
the corn crop at anywhere from 500,-
000,000 to 700,000,000 bus. short of
earlier estimates, with the possibility
of further damage. Private estimates
are somewhat more optimistic. All
agree that the heaviest drouth damage
is in sections where insufficient corn is
grown at any time to take care of local
needs.

Corn will take a lot of punishment
and still yield fairly well. There is a
good deal of question therefore whether
the final crop will not show up better
than current estimates.

Even if there is a materially reduced
corn crop, the farmers of the country
have already harvested large wheat,
barley and oats crops. These new crops,
added to the holdover from last year
and a generally slow demand, have re-
sulted in some of the lowest prices for
grains since Civil War days.

Farm leaders everywhere are advo-
cating the feeding of wheat to live-
stock. It is an excellent feed for hogs
and sheep but somewhat less desirable
for cattle, as they do not like it as
well as corn. However, it furnishes an
excellent maintenance ration for cattle
and a good finishing grain as well, even
though they do not gain quite so rapid-
ly on it as on corn.

Wheat for hogs must be cracked or
coarse ground, but a bushel of such
wheat has about 10 per cent more feed-
ing value than a bushel of shelled corn.
At present prices of hogs and at fall
prices as indicated by the futures mar-
ket, the disposition of wheat via the
hog route looks considerably more
profitable than if sold as grain.

Barley, too, which has a market value
less than half that of corn is an ex-
cellent feed for hogs, having about 75
per cent the value of corn. There is a

large barley crop and growers would
welcome a more profitable outlet than
now appears likely unless fed to hogs.

Farmers are getting quicker and bet-
ter returns from hogs than from any
other farm crop. It is doubtful, there-
fore, if drouth conditions and the pos-
sibility of short corn crops will have
a material influence on the hog crop
in the face of bounteous supplies of
other feed grains.

Plain cattle, which depend on pas-
tures for their chief food, may be
forced on the market in larger num-
bers than would normally come at this
time. Wherever possible, however, they
will be held back because of competi-
tion from "westerns" which they will
have to meet the next six weeks.

A number of movements are on foot
to provide for the maintenance of cat-
tle that would otherwise have to be
sacrificed. Local loans are possible for
purchasing hay and other feeds and
railway rates for transporting such
feeds or for moving cattle out of drouth
sections have been cut in half.

There appears to be little in the pres-
ent situation, therefore, to indicate that
material disruptions will occur on the
marketing side. Neither does the out-
let for meats promise to broaden
enough soon to warrant any marked
increase in prices of live animals.

Beef Should be a Good Buy

In ordinary times from two-thirds to
three-fourths of the cattle coming to
market are beef animals. Recently the
proportion has been much higher, and
at times runs as high as nine-tenths.

As a result of this generous supply
of good animals, wholesale beef prices
have declined until they are now about
one-third under last year.

For several years past good beef ani-
mals have been in somewhat small sup-
ply. This resulted in prices that
seemed high to the consumer in com-
parison with the prices of other meats.
But beef is now an economical buy in
all shops that have kept prices in line.

Retailers can cooperate with pro-
ducers and packers and do their share
toward increasing meat consumption—
and beef consumption in particular—by
featuring beef at this time, at prices
in line with costs.

Practical Points for the Trade

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission)

Holding Beef for Sausage

The season is near at hand when larger quantities of beef are available for manufacturing purposes than at many times of the year, and the problem presented to many sausage manufacturers is how best to keep this beef for future use.

A Western sausagemaker writes regarding this as follows:

Editor The National Provisioner:

We would appreciate it if you will kindly advise us the best way to put up beef plates and beef trimmings for the winter, so that they will not have an off taste when we use them.

Perhaps the most satisfactory way of holding beef for sausage manufacture is freezing. This is done quite extensively, especially during seasons of large supplies.

Handling.—The beef should be boned out and cut in pieces not over one-half to one pound in size. It should be handled strictly fresh, going right from the cutting table into the freezer. The freezer should be at a temperature of zero to 10 degs. below.

A common mistake in freezing beef for later use in sausage is to leave the beef in the cooler or the cutting room for some time before freezing, or to freeze it only when there seems nothing else to do with it.

It is important to remember that if beef goes into the freezer in off condition it will come out that way. It should not be expected that meat that is a little off when it goes into the freezer will be improved when it comes out. It will not. Freezing merely preserves the product in the same state in which it was frozen.

When beef is to be frozen for sausage it should be handled as follows:

Freezing.—Freeze in thin blocks, say 18 to 29 in. wide and 25 to 30 in. long, but not more than 3 or 4 inches in thickness. It is best to freeze in shallow boxes. These should be made of good substantial lumber so they can be used over and over again. The wood in these boxes should be well surfaced and oiled so it will not absorb any of the meat juices.

Place the meat in the boxes and pack down well. Be sure it goes into the freezer strictly fresh.

When the meat is frozen through, the box should be turned over and shaken so the frozen cake of meat will drop out. These blocks of meat can then be piled up in the storage freezer until needed.

Many sausage makers are of the opinion that better results are secured

with frozen meat if it is not thawed out before using. Where any quantity of frozen meat is used, a meat shaver should be available. This can be bought at moderate cost from any butchers' supply house.

Processing.—After shaving either by hand or by machine, put the meat through the grinder, adding fresh meats to insure the binding qualities of the finished sausage, then into the silent cutter with the salt, sugar, saltpeter and spices. It can then be stuffed immediately or put on shelves in the cooler overnight to cure. If stuffed immediately it is well to let the sausage hang in the cooler overnight before it is smoked.

The mixture of frozen trimmings and fresh meat handled in this way can be on a 50-50 basis. If the frozen trimmings are used with hot bull meat, even a larger quantity of the frozen meat can be used.

Little or no ice need be added to this meat mixture as the shaved, frozen meat keeps the mixture cool. This is particularly true if the meat is cured overnight before it is stuffed. When this is done a little ice may be added the next day if thought desirable.

In holding beef for sausage in this way the important things to remember are that the meat must be handled in a strictly fresh condition, it must be frozen in thin slabs, and it should not be thawed out before using.

The same method of handling may be applied to pork trimmings to be held.

To Harden Lard

Soft lard is often troublesome in summer time, especially among smaller packers who are not equipped with chilling machinery. An eastern packer experiencing this trouble says:

Editor The National Provisioner:

Please tell us what percentage of stearine it would take to make a reasonably firm lard in warm weather.

We use all the fats from the hog, including the leaf fat, gut fat, back fat and ham and shoulder fats. We render in an open steam jacketed kettle and run the lard into a water jacketed cooler with an agitator and cool and agitate it until it turns a milky color, then run it into tubs.

We get a good grade of lard, but it is not as white or as hard as packers' lard. In cold weather we have no trouble, but in warm weather it gets soft. The trade prefers our lard in cold weather but not when it is warm.

We are not in a position to put in expensive equipment.

Lard stearine may be used to harden lard. Anywhere from 3 to 5 or even 8 per cent of the stearine may be used, depending on the softness of the lard. If the lard is sold locally beef stearine could be used for this purpose, but in lard sold interstate this would have to be indicated on the package. Otherwise there is no objection to the use of the beef product. Lard stearine may be added without indicating this on the package.

This inquirer says that the color of his lard is not so good as some of that sold in his section of the country. Kettle rendered lard is never quite as white as refined prime steam lard. This is generally understood and is not objectionable.

This packer's trouble is probably due to his method of chilling the lard. It is suggested that he purchase a small lard roll which can be chilled with brine. Such a roll can be bought at relatively small cost and could be used in the summer only, if desired.

Chilling the lard over such a roll will avoid the trouble complained of. Cold well water, if available, could be used in the roll instead of brine. However, this water must be 40 degs. or lower and too much lard or too thick a coating must not be put over the roll at one time.

In other words, the quantity of lard put over the roll at one time with well water at 40 degs. must be considerably less than would be put over if brine at a low temperature were used.

Such a roll could probably be used without any increase in labor, as the man operating the roll could pump the lard into the tubs.

Are your questions answered here?

Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name
Street
City

Enclosed find 2-cent stamp.

Handling Lambs' Tongues

A manufacturer of pickled meat specialties asks regarding the handling of lambs' tongues. He says:

Editor The National Provisioner:

For the past few years I have been putting lambs' tongues in cold storage during the warm weather. When I take them out of the freezer some turn gray and others hold their color. I have been storing them away salted and cured. We do not use scalded tongues, but peel them after cooking.

Would you advise storing them away fresh without any preparation so as to have a uniform color when cooked?

Is there anything besides spices and lemons that will put the satisfied taste in the tongues?

The best way to hold lamb tongues is to freeze them. As a lamb's tongue is a small soft piece of meat it can not be held in pickle very long. Therefore it is best to freeze them fresh, take them out of the freezer and cure them as they are wanted.

Off color in stored tongues may be due to the fact that they were not fully covered with pickle. Tongues will pack very close in the barrel and often there is not pickle enough on them to cure properly.

If this inquirer would scald the tongues while fresh and peel them before curing, it would help.

When tongues are fresh, put them in plain salt water for 24 hours before the regular curing pickle goes on. Then see that 100 lbs. of tongues receive 5 gals. of 75 deg. curing pickle.

A small amount of cloves and allspice used with the cooked tongues will give a good flavor.

Shredding Beef Fat

Is it possible to fully shred beef fat for tallow? A subscriber in a surplus beef-producing country wants to shred fat for tallow the same as fancy fats are shredded for oleo. He says:

Editor The National Provisioner:

We are sending you a sample of rendered fancy beef fat and wonder if you can suggest to us a machine that will shred beef fat for tallow as fine as the sample sent.

As this inquirer no doubt knows, the body fats of beef contain considerably more fiber than the fancy fats from which the finest oleo is made. It is practically impossible, therefore, to shred the fat fine enough to melt out tallow as oleo oil is melted. If such fats are melted at low temperatures, no matter how finely they are shredded, it will not be possible to separate out the tallow except by rendering at higher temperatures.

A number of good machines are on the market for this purpose. In using any of these hashers the fats should be well chilled before putting them through. Otherwise they will mash rather than shred.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

CORRECT CENTER DISTANCE.

By W. F. Schaphorst, M. E.

A user of power transmission equipment asked recently for the proper distance between belt pulleys. He wanted to know the rule governing the distance between shaft centers where flat belt drive is used.

There was one important thing that the inquirer neglected to state, and that was whether or not the load was a fluctuating one. That is, was the belt subject to shock?

Distance between shaft centers is important if the drive fluctuates considerably. But if there is no load fluctuation, pulleys may be placed as close together as their dimensions will permit. If the drive is subject to shock, the distance between centers should be made proportional to the severeness of the shock and vibration.

A high grade high friction elastic belt should always be used on highly fluctuating drives. But if there is no load fluctuation, belt elasticity is of no value. In fact, elasticity is a liability rather than an asset if the load is perfectly steady. Elasticity causes belt creep, and belt creep is a very close relative of belt slip.

The tendency today is to make the distance between shaft centers shorter and shorter, even in fluctuating drives. It has been demonstrated repeatedly that with a high grade high friction belt, the distance between centers is of less importance than ample arc of contact.

Modern wrapper pulley drives are now handling all kinds of loads at extremely short center distances. Most of the data which are found in hand books on power transmission are based on antiquated practice with old-time low friction belts.

It should be emphasized that nearly everything mechanical has been improved. The modern plain bearing, for

example, is much superior to old plain bearings. Of course there are plain bearings in use today that are no better than the plain bearings that were used 30 years ago. Likewise there are belts in use today that are no better than belts that were used 30 years ago. But the modern flat belt has more than kept pace with other mechanical improvements.

HUMAN ELEMENT AND ACCIDENT

Facts must be looked squarely in the face if any success in the reduction of accidents is to be expected, in the opinion of Edward N. Fox, secretary of the Refrigeration Section of the National Safety Council in the July news letter of the section.

Once upon a time machinery justly shouldered this responsibility, but now modern machines are usually protected to such an extent that to become injured the men who operate them must become careless even to the point of recklessness. Machinery no longer exacts that terrific toll of distress and we must look in the direction of the true source if relief is to be had.

Every new employee is raw material for an accident. While he is learning a new job and getting used to strange surroundings he is more likely to make a mis-step.

Perhaps the new man has come from a plant where accidents were merely considered hard luck, and taking unnecessary chances was part of the job. There are still plenty of shops like that, but they are becoming fewer. But even if they took accident prevention seriously at his previous job, he still has a lot to learn.

It is often said that accident prevention is the foreman's job. Of course, the conscientious foreman is always on the lookout for accidents before they occur, but he usually has a dozen jobs on his hands at once and only one pair of eyes. He gives the new man a few pointers on the safe way of doing his work before he starts on the job, but much of his training will come from the men who work with him.

Preaching about safety counts for less than setting a good example. If the new man sees that other men work unsafely when the foreman's back is turned he will do the same.

HELLO, B. A., HOW'S BEEF?

A general reduction of \$6 has been made by the American Telephone and Telegraph Company on all telephone calls between North and South America. With this new schedule of rates, the cost of a conversation between New York and Buenos Aires is now \$30 for the first three minutes and \$10 for each additional minute, instead of the former rates of \$36 and \$12 respectively. The zone charges, for calls between more distant points on the two continents, will remain the same as made at the inauguration of the service on April 3.

Bell System telephones are now connected with practically all telephones in Argentina and with those in nine cities of Chile and in the city of Montevideo, Uruguay.

What's Your Steam Cost?

Here are the results one packer is obtaining in his boiler room and that are possible, or can be approached, in other meat plants similarly equipped.

Water evaporated per square foot of boiler heating surface, 7.98 lbs.

Water evaporated per pound of coal, 8.016 lbs.

Water evaporated per pound of combustible, 10.378 lbs.

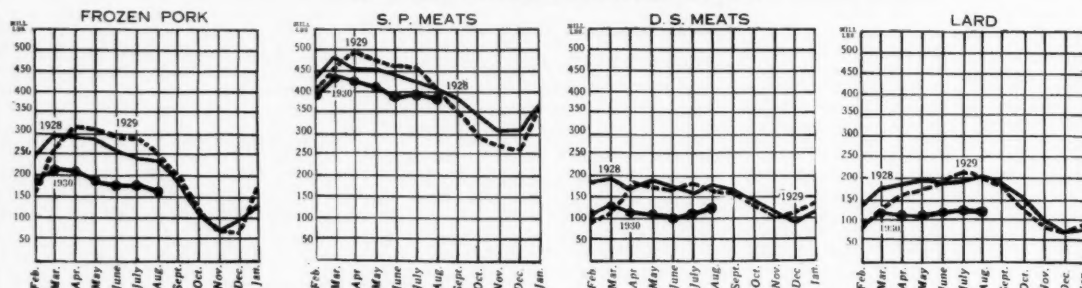
A boiler output of 256.83 per cent of rated capacity.

A boiler efficiency of 75.39 per cent.

These results were obtained in one of three tests made recently using coal that analyzed 12,335 B.t.u.

STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1929 BY THE NATIONAL PROVISIONER INC.

This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends of stocks of pork meats and lard during the first seven months of 1930, compared with those of the same period of 1929 and 1928, as reported by the U. S. Bureau of Agricultural Economics for the country as a whole.

Stocks of frozen and pickled meats showed some decline during the month. Dry salt meats made a gain. Lard stocks showed little change from the previous month. All stocks with the exception of pickled meats are well below those of a year ago. Pickled meats, while slightly lower, approach fairly closely the stocks on August 1 one and two years ago. They are somewhat below the five-year average on that date.

Frozen Pork.—Nearly 5,000,000 lbs. less fresh pork went into the freezer during July than in the same month a year ago, and stocks of this product on August 1 were over 70,000,000 lbs. less than on August 1 last year. These stocks are also well under the five-year average on that date. In addition to the small quantities sent to the freezer, stocks of hams and bellies were withdrawn for curing purposes, which further reduced the supplies on hand.

S. P. Meats.—Pickled meats have been in good demand. Stocks of fully-cured product have been drawn on freely, and replacements nearly equal to those of a year ago have been made. Hog runs have been well under those of a year ago, with consumer demand good at lower price levels, so that stocks of these meats declined seasonal during the month.

D. S. Meats.—Dry salt meats showed a gain of approximately 6,000,000 lbs. during the month, but are still well under those of a year ago and the five-year average on August 1. About 5,000,000 lbs. less meat went into dry salt cure during the month than in the same time a year ago. This would indicate some slowing up in the movement of the product during the month, in spite of the smaller hog runs, which at this season of the year contain a large percentage of heavy weights.

Lard.—Although lard stocks are well under those of a year ago and the five-year average on August 1, they are only slightly below those of a month ago. Lard prices have remained very low until recent activity in the corn market led to the feeling that hog feeds would be limited and that lard stocks would be materially reduced as a result

of drought conditions. This belief, together with strength in surrounding markets, led to considerable activity in lard and an increase in price. While demand and higher price may not be warranted on these bases, the tactical situation of lard would seem to be sufficient to hold it on a higher price level.

MEAT AND LARD STOCKS.

Stocks of meat and lard on hand in cold storage warehouses and meat packing plants in the United States on August 1, 1930, with comparisons, as reported by the U. S. Bureau of Agricultural Economics, were as follows:

	Aug. 1, '30.	July 1, '30.	5-Yr. Av.
	Lbs.	Lbs.	Aug. 1, Lbs.
Beef, frozen	46,020,000	46,819,000	23,802,000
In cure	9,648,000	9,907,000	8,919,000
Cured	9,054,000	10,075,000	9,242,000
Pork, frozen	137,842,000	174,240,000	190,051,000
D. S. in cure	60,284,000	57,853,000	83,529,000
D. S. cured	54,193,000	50,318,000	87,062,000
S. P. in cure	228,385,000	238,332,000	232,082,000
S. P. cured	151,347,000	158,478,000	162,579,000
Lamb and Mutton, frozen	4,470,000	4,820,000	1,757,000
Misc. Meats	89,731,000	87,080,000	67,611,000
Lard	118,923,000	120,322,000	177,316,000
Product placed in cure during July 1930.			
D. S. pork placed in cure	75,097,000	80,721,000	
S. P. pork placed in cure	182,138,000	185,563,000	
Pork, frozen	44,975,000	56,038,000	

PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese and eggs on August 1, 1930, with comparisons, as reported by the U. S. Bureau of Agricultural Economics, are as follows:

	Aug. 1, 1930.	Aug. 1, 1929.	July 1, 1930.
	M lbs.	M lbs.	M lbs.
Butter, creamery	145,297	151,621	166,522
Cheese, American	88,984	79,907	70,186
Cheese, Swiss	6,330	5,534	5,728
Cheese, brick & Munster	1,451	1,205	1,753
Cheese, Limburger	1,452	1,172	1,038
Cheese, all other	10,338	10,252	11,716
Eggs, cases	11,202	8,862	10,743
Eggs, frozen	116,538	91,488	115,134

FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on August 1, 1930, with comparisons, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Aug. 1, 1930.	Aug. 1, 1929.	July 1, 1930.
	Lbs.	Lbs.	Lbs.
Broilers	8,256,000	7,280,000	8,080,000
Fryers	2,491,000	1,505,000	3,327,000
Roasters	6,770,000	6,301,000	10,290,000
Fowls	7,117,000	5,728,000	8,629,000
Turkeys	5,883,000	6,420,000	7,409,000
Miscellaneous	16,375,000	13,656,000	16,449,000

STOCKS IN COLD STORAGE.

The figures for storage stocks of pork and lard from 1926 to Aug. 1, 1930, on which the chart on this page is based, are as follows:

	1926.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).	Lbs. (000 omitted).	Lbs. (000 omitted).	Lbs. (000 omitted).
Jan.	57,900	294,042	119,017	42,478
Feb.	98,311	319,726	138,005	64,187
Mar.	120,115	345,061	144,071	70,145
Apr.	129,259	346,049	151,286	85,108
May	124,569	338,905	140,324	85,505
June	117,306	320,305	138,801	106,824
July	120,707	334,305	148,164	120,527
Aug.	133,104	340,087	168,882	153,572
Sept.	119,984	330,326	172,766	151,233
Oct.	77,678	293,106	143,572	103,558
Nov.	49,370	267,727	98,521	72,355
Dec.	55,294	267,787	67,009	46,826
	1927.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).	Lbs. (000 omitted).	Lbs. (000 omitted).	Lbs. (000 omitted).
Jan.	97,650	300,094	88,293	49,992
Feb.	149,896	353,051	86,305	69,495
Mar.	177,376	382,642	101,765	77,103
Apr.	193,343	418,724	124,714	92,690
May	204,608	435,967	129,037	99,011
June	211,498	432,492	143,092	111,775
July	220,085	444,778	167,248	146,250
Aug.	214,428	440,551	185,983	179,029
Sept.	180,870	441,515	178,121	167,366
Oct.	120,846	441,460	148,174	118,174
Nov.	76,788	290,261	100,646	71,608
Dec.	65,640	267,382	77,145	50,593

1929.				
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000	omitted).	Lbs. (000	omitted).
Jan.	165,221	370,442	119,497	83,780
Feb.	263,707	400,266	150,769	121,354
Mar.	322,542	496,478	177,897	164,753
Apr.	329,494	532,132	178,911	164,506
May	306,951	480,069	173,652	175,089
June	288,825	459,878	169,663	186,073
July	288,720	453,342	174,019	214,463
Aug.	245,714	408,998	164,470	204,938
Sept.	174,206	352,630	155,980	178,226
Oct.	126,887	248,748	125,904	136,810
Nov.	68,049	204,317	101,173	82,432
Dec.	66,595	238,712	101,183	67,012
1929.				
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000	omitted).	Lbs. (000	omitted).
Jan.	151,811	375,217	143,011	85,217
Feb.	245,798	424,921	167,401	150,521
Mar.	291,050	475,910	179,776	173,864
Apr.	287,748	475,812	178,595	179,426
May	285,110	452,868	185,580	184,748
June	256,291	443,044	171,450	183,490
July	247,815	430,317	168,505	199,096
Aug.	229,930	412,571	172,294	206,834
Sept.	176,131	339,748	160,121	175,096
Oct.	124,638	242,038	129,259	155,606
Nov.	75,910	304,400	111,092	99,545
Dec.	84,067	316,280	88,782	68,017

1930.				
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).	Lbs. (000 omitted).	Lbs. (000 omitted).	Lbs. (000 omitted).
Jan.	145,078	368,120	107,782	82,090
Feb.	178,706	392,951	116,508	82,670
Mar.	217,040	458,882	122,740	111,914
Apr.	206,417	430,926	115,653	105,067
May	188,662	411,705	110,303	104,905
June	176,851	392,403	105,913	115,270
July	174,347	395,806	108,290	120,857
Aug.	157,842	379,732	114,477	118,923

Provision and Lard Markets

WEEKLY REVIEW

Market Firm—Demand Fair—Shipments Maintained—Live Stock Movement Uncertain—Some Apprehension of Forced Marketing.

The position of the feed crops is the dominant one in the provision market situation. The sensational reports regarding damage to crops and the possible reaction on the movement of livestock continues to be a very great influence in the livestock and product position.

In view of the widespread extent of the drouth, it is apprehended that certain sections may be forced to sell livestock, but on the other hand, the efforts of the National and state governments to help the situation through various agencies, including the railroads, may result in minimizing the possible forced marketing. Where stock is handled entirely on ranges the situation may be more serious than in the farming sections of the country.

Secretary Hyde's statement shows that there are 198 counties in Virginia, West Virginia, Maryland, Ohio and Indiana in which the drouth has caused a serious shortage of feed for livestock. If the seriousness of the situation is limited to the areas mentioned, the conditions will be by no means as serious as feared. The rains in the past two days have relieved conditions in many sections and have helped in others.

Corn Damage Considerable.

Analysis of the Government's weekly weather report, while showing serious loss in corn, does not portray, excepting in limited areas, any excess shortage in supplies. The condition of pastures is very low, however, and also of ranges. The comparative figures of the estimated yields of feedstuffs are, as follows, (000,000) omitted:

	5-year Av. 1924-28.	1929.	July 1, 1930.	Aug. 1, 1930.
Corn	2,700	2,614	2,802	2,212
Oats	1,372	1,234	1,324	1,316
Barley	241	304	332	306
Grain Sorghums	128	101	93 (Est.)	193
Total	4,441	4,253	4,551	3,917
Hay, Tame, (Tons)	93.6	101.8	85.4	83.5
Hay, Wild, (Tons)	13.5	12.0	13.6	11.0
All Hay	107.1	114.7	99.0	94.5

In regard to food supplies there is no evidence of scarcity, excepting possible in vegetables in localities of excessive drouth. The figures of the food supplies in the country on the basis of foodgrains, vegetables and fruits show totals but slightly below the average.

In addition to the supply of food grains the carryover of wheat is about 150,000,000 bu. over the average, making a total supply of food grains of a crop of 917,000,000 bu., excess carryover 150,000,000 bu., total 1,067,000,000 bu.

In view of the relative country price of wheat and corn, it is probable that there will be a distinct increase in the amount of wheat used for feeding. Some of these estimates are as high as 75,000,000 bu. In this connection, the statement comes from Washington that experiment stations have demonstrated that wheat, if properly fed, is as good as corn, or better, for cattle and hogs and is nearly as good as corn for sheep. It is pointed out, however, that care

must be exercised in using wheat so as to feed it in proper form and in proper proportion.

If it is possible to use 75,000,000 bu. of wheat, of which there is an ample supply, in addition to the normal wheat feeding, it will be a very material factor in taking care of the wheat surplus and supplementing the grain supply.

PORK—Demand was fair in the East, and the market held steady. Mess at New York was quoted at \$30.50; family, \$33.50; fat backs, \$21.50@25.00.

LARD—The market averaged firmer, due to a fair domestic trade, strength in hogs and the upturn in futures. At New York, cash demand was moderate. Prime western was quoted at 11.45@11.55c; middle western, 11.30@11.40c; City, 11c; refined continent, 11½c; South America, 12½c; Brazil kegs, 13½c; compound, car lots, 10½c; smaller lots, 10¾c.

At Chicago regular lard in round lots was quoted at September price; loose lard, 40c under September; leaf lard, 65c under September.

See page 37 for later markets.

BEEF—The market at New York was steady with a fair demand. Mess was quoted at \$22.00; packet, \$19.00@22.00; family, \$23.00@25.00; extra Indiana mess, \$40.00@42.00; No. 1 canned

corned beef, \$3.10; No. 2, \$5.50; 6 lbs. South America, \$16.75; pickled tongues, \$70.00@75.00 per barrel.

GERMAN CASINGS MARKET.

Conditions on the German casings market during the month of June may be described as having been depressed and very uncertain says the American Trade Commissioner at Hamburg. Very little interest was shown for beef casings, and although the demand for hog casings was very dull it brightened up slightly towards the end of the month. The hot weather has adversely affected trade in fat ends, the consumption of which was exceptionally poor.

The inquiry for beef middles was poor, only very small hand-to-mouth business to cover daily requirements having passed. There were adequate stocks of both North and South American middles in Germany which it is thought are hardly likely to be cleared until the fall business sets in.

The demand for hog middles is said to have improved somewhat and there are no stocks of any importance on hand. It is reported that both Denmark and Sweden are sold out for several weeks in advance in hog middles and prices are accordingly commencing to climb.

The inquiry for sheep casings has improved and prices are higher.

Light Hogs Cut-Out Better Than Heavies

Shortage in hog receipts at the 11 principal markets, compared with those of a week and a year ago, resulted in sharply higher prices toward the end of the week. This increase in price, however, showed little reflection in green meats, resulting in a somewhat less satisfactory cut-out value for hogs for the week.

However, should runs continue to be small, it is probable that product prices will be forced to higher levels and even though current cut-out values are not quite so good as those of a week ago and product will be sent to cure at well over current prices for both fresh and cured meats, the outlook is good in view of the low stocks of all meats.

Nevertheless the fact should not be lost sight of, that the general buying power of the public is not strong and

that the movement upward in the general industrial situation has not yet begun in spite of some strong basic conditions. When that movement does start there will be many demands for the consumer's dollar and meat can expect to get only a nominal share.

During the week the heavier hogs showed a less satisfactory cut-out value than the lighter averages, the latter being in considerably smaller supply and the price of green cuts from these averages is relatively higher.

The following test is worked out on the basis of average yields for packer dress, and average costs and credits. With the decline in numbers of hogs slaughtered costs will mount in most plants, therefore local costs and credits should be substituted by each packer in figuring just what yield and cost are.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$ 2.32	\$ 2.32	\$ 2.32	\$ 2.32
Picnics70	.66	.62	.54
Boston butts06	.06	.06	.06
Pork loins	2.43	2.17	1.50	1.27
Bellies	2.06	1.94	1.02	.40
Belilles (D. S.)71	1.35
Fat Backs (D. S.)47	.55
Plates and jowls15	.17	.21	.21
Raw leaf20	.21	.22	.22
P. S. lard, rend. wt.	1.31	1.52	1.26	1.21
Spare ribs11	.10	.10	.10
Lean trimmings13	.13	.13	.13
Rough feet03	.03	.03	.03
Tails02	.01	.01	.01
Neck bones04	.03	.03	.03
Total cutting value	\$10.16	\$9.95	\$9.25	\$9.03
Total cutting yield	65.50%	66.75%	68.50%	70.00%
Crediting edible and inedible killing offal to the above total cutting values and deducting from these the live cost plus all expenses, the following results are shown:				
Loss per cwt.	\$.16	\$.29	\$.84	\$.76
Loss per hog	\$.27	\$.58	\$ 1.90	\$ 2.18

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended August 9, 1930:

HAMS AND SHOULDERS INCLUDING WILTSHIRES.

	—Week ended—			Jan. 1,
	Aug. 9,	Aug. 10,	Aug. 2,	'30 to
	1930.	1929.	1930.	1930.
M lbs.	M lbs.	M lbs.	M lbs.	
Total	1,325	1,074	2,082	83,248
To Belgium	1,222	1,074	13	1,356
United Kingdom	1,222	1,385	1,933	67,558
Other Europe	6	547
Cuba	6	73	1	2,933
Other countries	96	216	129	10,854

BACON, INCLUDING CUMBERLANDS.

Total	1,762	3,101	1,142	71,783
To Germany	43	1,108	83	3,743
United Kingdom	1,514	1,574	843	38,895
Other Europe	152	254	145	16,727
Cuba	1	30	3	7,820
Other countries	52	135	68	4,508

LARD.

Total	7,828	14,974	7,485	43,427
To Germany	2,048	6,450	992	80,895
Netherlands	298	1,081	456	26,797
United Kingdom	3,149	3,871	3,640	154,736
Other Europe	518	634	449	49,048
Cuba	1,514	1,379	758	47,220
Other countries	301	1,559	1,190	74,731

PICKLED PORK.

Total	172	197	54	18,571
To United Kingdom	7	75	5	1,940
Other Europe	32	23	2	1,041
Canada	80	71	2	4,841
Other countries	53	28	45	10,749

TOTAL EXPORTS BY PORTS.

Week ended Aug. 9, 1930.

	Hams and shoulders,		Bacon, Lard,		Pickled
	M lbs.	M lbs.	M lbs.	M lbs.	pork,
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,325	1,762	7,828	172
Boston	81	32	232	25
Detroit	1,001	458	1,438	7
Port Huron	197	10	808	79
Key West	1	884	5
New Orleans	16	17	981	24
New York	30	1,224	3,515	32
Philadelphia

DESTINATION OF EXPORTS.

	Hams and shoulders,		Bacon,	
	M lbs.	M lbs.	M lbs.	M lbs.
Exported to:				
United Kingdom (Total)	1,222	1,514
Liverpool	704	1,195
London	279	112
Manchester	32
Glasgow	161	183
Other United Kingdom	47	24

	Lard,	
	M lbs.	M lbs.
Exported to:		
Germany (Total)	2,048
Hamburg	2,048

PORK AND LARD PRICES.

Average wholesale prices of fresh and cured pork products, lard and compound at Chicago and New York for July, 1930, with comparisons, are figured by the Chicago office of the U. S. Bureau of Agricultural Economics:

FRESH PORK CUTS.

	— Chicago. —	July, 1930.	— New York. —	July, 1930.
	July, 1930.	1929.	1930.	1929.
Loins.				
8-10 lbs. av.	\$22.71	\$26.50	\$23.17	\$27.03
10-12 lbs. av.	21.53	24.86	22.11	25.99
12-15 lbs. av.	17.52	22.09	19.53	23.32
16-22 lbs. av.	13.21	18.47	15.58	20.01
Shoulders, N. Y. Style, Skinned, No. 1.				
8-12 lbs. av.	14.82	17.28	16.40	18.20

CURED PORK CUTS, LARD AND LARD SUBSTITUTES.

	Hams, Smoked, Regular, No. 1.	July, 1930.	July, 1930.
	July, 1930.	1929.	1929.
8-10 lbs. av.	26.40	29.73	30.10
10-12 lbs. av.	26.00	29.03	29.25
12-14 lbs. av.	25.45	28.33	28.60
14-16 lbs. av.	25.45	28.23	28.15
Hams, Smoked, Regular No. 2			
8-10 lbs. av.	23.70	27.54	27.60
10-12 lbs. av.	23.70	27.04	27.25
12-14 lbs. av.	22.90	26.46	26.60
14-16 lbs. av.	22.90	26.14	26.10
Hams, Smoked, Skinned, No. 1.			
16-18 lbs. av.	27.75	29.52	29.85
18-20 lbs. av.	27.15	29.28	29.60
Hams, Smoked, Skinned, No. 2.			
16-18 lbs. av.	25.95	27.89	28.15
18-20 lbs. av.	25.90	27.39	28.00
Bacon, Smoked, No. 1 (Dry Cure).			
6-8 lbs. av.	30.65	31.96	32.00
8-10 lbs. av.	29.55	31.08	30.80
Bacon, Smoked, No. 1 (S. P. Cure).			
8-10 lbs. av.	23.40	25.79	24.00
10-12 lbs. av.	22.00	24.57	23.95
Picnics, Smoked, No. 1.			
4-8 lbs. av.	16.70	19.59	18.40
Fat Backs, D. S. Cured, No. 1.			
12-14 lbs. av.	11.00	13.00	14.50
Lard, ref. hard-wood tubs	10.50	13.22	13.50
Lard, 1 lb. cartons	11.25	12.22	11.62
Lard, substitute, hardwood tubs	12.00	14.00

EUROPEAN PROVISION CABLES.

The market at Hamburg was improving slightly during the week ended August 8, 1930, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 1,031 metric tons. Arrivals of hogs at 20 of Germany's most impor-

tant markets were 88,000, at a top Berlin price of 15.14c a lb., compared with 82,000, at 18.60c a lb., for the same week of last year.

The Rotterdam market was strong with good business passing. Prices were higher for clear bellies. Demand was medium for extra neutral lard. Demand was good for extra oleo oil and picnics, while the market was rather quiet for extra premier jus and prime premier jus.

The market at Liverpool was steady.

The total of pigs bought in Ireland for bacon curing was 21,000 for the week, compared with 20,000 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week was 113,000, compared with 83,000 for the same week last year.

Exports of Danish bacon amounted to 5,226 metric tons, compared with 4,676 metric tons for the same week of last year.

EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.)

New York, Aug. 13, 1930.—There has been practically no change in the price of tankage or blood, as far as local markets are concerned, and there have been very few sales reported during the past week.

South American ground dried blood has been sold on the Pacific Coast at \$3.35 to \$3.45 per unit c.i.f. Present asking price is \$3.40. Atlantic Coast buyers show little interest.

Fishing in Chesapeake Bay is giving rather poor results and the fishing factories are now quoting \$3.85 and 10c for unground dried Menhaden fish scrap, f.o.b. fish factories, Virginia. This is an advance of 10c per unit, but fertilizer buyers are not active.

Foreign whale guano is being offered at \$3.75 and 10c for August shipment from abroad, while a slightly higher price is being asked for material ex store Atlantic ports.

Cracklings have brought a little higher price with a better demand.

SCRAP PRESS

300 to 1200 Tons
Hydraulic Crackling Ejector
Hoop guided on Rods
Quality High, Price Low
Ask us about them

Dunning & Boschert
Press Co., Inc.
362 West Water St.,
Syracuse, N. Y., U. S. A.
Established 1872



Cold Storage Installation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

Glenwood Avenue, West 22nd St., Philadelphia, Pa.
526-530 St. Paul St., Baltimore, Md.
902 Woodward Bldg., Washington, D. C.

Consolidated Rendering Co.

Manufacturers of Tallow, Grease, Oleo Oil
Stearine, Beef Cracklings, Ground Scrap, Fertilizers
Dealers in Hides, Skins, Pelts, Wool and Furs
40 North Market St. Boston, Mass.



FILTER PRESSES

Filter Cloth Diaphragm Pumps
Your inquiries are solicited

T. SHRIVER & COMPANY
852 Hamilton St., Harrison, N. J.

THE STEDMAN LINE
Crushers, Hammer Type Grinders
and Pulverizers—Disintegrators

ALSO COMPLETE UNITS

STEDMAN'S FOUNDRY & MACHINE WORKS
FOUNDED 1834 AURORA, INDIANA, U. S. A.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—A fair volume of trade and a lower trend featured tallow in the East the past week, the market feeling the influence of unsettled outside conditions and refusal of consumers to come up in sellers' ideas. A fair volume of trade passed at New York at 5½¢ for extra. This was followed by reports of a moderate business at 5½¢, f.o.b. It was apparent that offerings dried up around the 5½¢ level, with sellers holding for 5½¢. Some were asking as high as 6¢. The tone in the West was relatively steady. This was helpful, but buyers continue in a comfortable position, and withdraw when the market displays any particular strength.

At New York, special loose was quoted at 5½¢; extra, 5½¢@5½¢; edible, 6½¢ nominal.

At Chicago, the market appeared to be closely sold up on tallow. Offerings were limited and at steady prices, particularly for nearby shipment. A fair movement the latter part of the previous week on prime packer tallow was reported and helped somewhat.

At Chicago, edible was quoted at 6½¢; fancy, 6½¢@6¼¢; prime packer, 6¢; No. 1, 5½¢@5½¢; No. 2, 4¢@4¼¢.

At the London auction this week, 1,250 casks were offered and 751 sold at prices unchanged to 1s 6d higher than the previous sale. Mutton was quoted at 29s to 31s; beef, 28s to 35s; good mixed, 25s 6d@28s. At Liverpool, Australian tallow was quiet but steady. Fine was quoted at 30s 9d, while good mixed was quoted nominally at 30s.

STEARINE—Demand was a little better this week, but the market was firmer in the East. Sales of oleo were reported at 8½¢ New York, and the market was quoted at that figure. At Chicago, demand was rather quiet, but the market was steady. Oleo was quoted at 8¢.

OLEO OIL—A slightly firmer feeling was in evidence in the market at New York and demand was a little better. Extra was quoted at 10½¢@10½¢; medium, 9½¢@10¢; lower grades, 9½¢. At Chicago the market was rather quiet but steady. Extra was quoted at 10¢.

See page 37 for later markets.

LARD OIL—Demand was small and routine, but the undertone was steady. Edible at New York was quoted at 12½¢@13¢; extra winter, 10½¢; extra, 10½¢; extra No. 1, 10¢; No. 1, 9½¢; No. 2, at 9½¢.

NEATSFOOT OIL—Trade was rather quiet, but the market was steady. Pure at New York was quoted at 12¢; extra, 10¢; No. 1, 9½¢; cold test, 16½¢.

GREASES—A fair volume of business was reported in greases in the East, but the undertone was easier influenced by developments in competitive quarters. Sellers, after holding firmly, came down slightly in their ideas, and buyers, while showing mod-

erate interest, were inclined to back away as soon as prices eased. On the whole, there was no particular pressure of supplies, but demand was not general and conditions are such that prices readily follow the developments in tallow.

At New York, yellow and house were quoted at 5½¢@5½¢ according to quality; A white, 5½¢@5½¢; B white, 5½¢; choice white, 6¢@6¼¢.

At Chicago the market in greases appears well sold up, with offerings limited. A good inquiry was in evidence for choice white. Some reported a good demand for medium and low grades. At Chicago, brown was quoted at 4¢@4¼¢; yellow, 5¢@5½¢; A white, 5½¢@5½¢; B white, 5½¢@5½¢; choice white, 5½¢@5½¢.

By-Products Markets

Chicago, August 11, 1930.

Blood.

Sales have been made at \$3.25 Chicago. South American has sold at \$3.25 c. i. f.

Unit	Ammonia.
Ground and unground	\$3.25

Digester Feed Tankage Materials.

Offerings are not large, and the market is stronger. Good tankage can be sold at \$3.25 & 10¢, Chicago.

Unit	Ammonia.
Unground, 11½ to 12% ammonia.	\$3.00@3.25 & 10
Unground, 6 to 8% ammonia.	3.00@3.25 & 10
Liquid stick	2.75@3.00
Steam bone meal, special feeding,	
per ton	38.00@40.00

Fertilizer Materials.

Little interest is being shown in fertilizer materials. Inquiries are scarce.

Unit	Ammonia.
High grd. ground, 10@11% am.	\$ 2.70@ 2.90 & 10
Low grd., and ungr., 6-9% am.	2.50 & 10
Bone tankage, low grd., per ton	18.00@18.00
Hoof meal	2.75

Cracklings.

There is some activity and the mar-

ket is stronger. Buyers are offering 80¢.

Per Ton.	
Hard pressed and exp. unground, per	
unit protein	\$.80@ .85
Soft prod. pork, ac. grease & quality	50.00@55.00
Soft prod. beef, ac. grease & quality	40.00@45.00

Bone Meals (Fertilizer Grades).

The bone meal market is showing little activity. Quotations are nominal.

Raw bone meal for feeding	\$ @31.00
Steam, ground, 3 & 50	27.00@28.00
Steam, unground, 3 & 50	25.00@26.00

Gelatin and Glue Stocks.

Market continues featureless. Few offerings are being made. Buyers show little interest.

Per Ton.	
Kip stock	\$35.00@38.00
Calif stock	42.00@45.00
Hide trimmings	30.00@32.00
Horn plths	29.00@32.00
Cattle jaws, skulls and knuckles	30.00@31.00
Sinews, pizzles	30.00@32.00
Pig skin scraps and trim., per lb.	3¢ @ 4¢

Horns, Bones and Hoofs.

Per Ton.	
Horns, according to grade	\$85.00@100.00
Mfg. shin bones	50.00@ 70.00
Cattle hoofs	25.00@ 30.00
Junk bones	17.00@ 18.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

There is practically no interest. The market is easier, but no sales are reported.

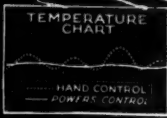
Coll and field dried	1¼ @ 1½¢
Processed, grey, summer, per lb.	2 @ 2¼¢
Processed, grey, winter, per lb.	4¢
Cattle switches, each*	1¼ @ 2¼¢

* According to count.

CHINESE CASINGS IMPORTS.

Imports of Chinese casings during the first six months of 1930 were valued at \$619,000, according to cabled advices from Shanghai to the U. S. Department of Commerce.

Watch the "Wanted" page for opportunities.



TEMPERATURE CHART

HAND CONTROL

POWER CONTROL

Heat CONTROL

Powers Thermostatic Regulators

are accurate and dependable. There is one for every process in the packing industry. Write us about any temperature problem troubling you and we will send bulletin describing the type of regulator that will give you the best results.

37 Years of Specialization in Temperature Control

2725 Greenview Ave., Chicago. Also 35 other cities.

The Powers REGULATOR Co.

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed

Production, Movement and Stocks of Fats and Oils

The Department of Commerce announces that the factory production of fats and oils (exclusive of refined oils and derivatives) during the three-month period ended June 30, 1930, was as follows, according to a preliminary report of the U. S. Department of Commerce:

Vegetable oils, 415,118,884 pounds; fish oils, 8,418,245 pounds; animal fats, 540,625,525 pounds; and greases, 92-621,101 pounds; a total of 1,056,783,755 pounds. Of the several kinds of fats and oils covered by this inquiry, the greatest production, 412,102,760 pounds appears for lard. Next in order is cottonseed oil with 153,012,620 pounds; linseed oil with 130,863,405 pounds; tallow with 126,770,103 pounds; coconut oil with 78,592,145 pounds, and corn oil with 27,688,508 pounds.

The production of refined oils during the period was as follows: Cottonseed, 212,731,656 pounds; coconut, 78,592,145 pounds; peanut, 2,324,267 pounds; corn, 21,253,897 pounds; soya-bean, 1,655,179 pounds; and palm-kernel, 4,064,845 pounds. The quantity of crude oil used in the production of each of these refined oils is included in the figures of crude consumed.

The data for the factory production, factory consumption, imports, exports and factory and warehouse stocks of fats and oils and for the raw materials used in the production of vegetable oils for the three-month period appear in the following statements:

(In some cases, where products were made by a continuous process, the intermediate products were not reported.)

IMPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED JUNE 30, 1930.

	Lbs.
Animal oils and fats, edible.....	50,892
Whale oil.....	63,859,980
Cod oil.....	3,245,390
Cod-liver oil.....	7,528,230
Other fish oils.....	7,416,725
Tallow.....	190,246
Wool grease.....	3,507,773
Grease and oils, B. & S. (value).....	417,481
Olive oil, edible.....	29,907,706
Tung oils.....	33,530,469
Coconut oil.....	82,400,990
Sulphur oil or olive foots.....	22,473,810
Other olive oil, inedible.....	2,167,141
Palm oil.....	59,727,552
Palm-kernel oil.....	2,856,550
Sesame oil.....	4,785,836
Vegetable tallow.....	6,283,786
Vegetable wax.....	579,806
Carnauba wax.....	2,282,782
Peanut oil.....	437,677
Rape (colza) oil.....	2,396,775
Linseed oil.....	412,441
Soya-bean oil.....	1,044,117
Perilla oil.....	4,740,078
Other expressed oils.....	1,505,993
Glycerin, crude.....	3,485,688
Glycerin, refined.....	615,272

IMPORTS OF OIL SEEDS, QUARTER ENDED JUNE 30, 1930.

	Tons.
Cotton seed.....	110

The Blanton Company

ST. LOUIS
Refiners of

VEGETABLE OILS

Manufacturers of
**SHORTENING
MARGARINE**

Castor beans.....	16,034
Copra.....	53,843
Flaxseed.....	121,876
Poppy seed.....	489
Perilla and sesame seed.....	4,327
Other oil seeds.....	3,622

EXPORTS OF DOMESTIC FATS AND OILS, QUARTER ENDED JUNE 30, 1930.

	Lbs.
Oleo oil.....	11,482,598
Oleo stock.....	1,020,471
Tallow.....	2,221,281
Lard.....	169,272,811
Lard, neutral.....	3,242,504
Lard compounds, containing animal fats.....	583,124
Oleo and lard stearine.....	951,658
Neatsfoot oil.....	353,724
Other animal oils, inedible.....	362,275
Fish oils.....	255,658
Grease stearin.....	438,111
Oleic acid, or red oil.....	501,390
Stearic acid.....	126,010
Other animal greases and fats.....	15,326,329
Cottonseed oil, crude.....	2,904,073
Cottonseed oil, refined.....	3,220,424
Corn oil.....	1,705,289
Vegetable oil lard compounds.....	762,459
Other edible vegetable oils and fats.....	7,013,912
Coconut oil.....	508,984
Linseed oil.....	1,349,729
Vegetable soap stock.....	4,558,444
Other expressed oils and fats, inedible.....	749,030
Glycerin.....	98,089

EXPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED JUNE 30, 1930.

	Lbs.
Animal fats and oils, edible.....	412,042
Fish oils.....	6,783
Other animal oils and fats, inedible.....	40,679
Olive oil, edible.....	1,910,601
Tung oil.....	742,758
Coconut oil.....	298,339
Palm and palm-kernel oil.....	5,680
Peanut oil.....	392,700
Soya-bean oil.....	150,030
Other expressed oils and fats.....	177,458
Vegetable wax.....	

RAW MATERIALS USED IN THE MANUFACTURE OF VEGETABLE OILS.

	Consumed Mar. 31 to June 30.	On hand June 30.
Cottonseed.....	454,544	77,295
Peanuts, hulled.....	7,751	542
Peanuts, in the hull.....	2,012	50
Copra.....	61,544	28,698
Cocoanuts and skins.....	469	57
Corn germs.....	44,930	203
Flaxseed.....	203,568	65,173
Castor beans.....	12,753	4,063
Mustard seed.....	193	2,036
Soya-beans.....	10,358	7,275
Olive.....	4,238	1,482
Other kinds.....		

VEGETABLE OILS.

	Factory production for quar- ter ended June 30.	Factory and warehouse stocks, June 30.
	Lbs.	Lbs.
Cottonseed, crude.....	153,012,620	22,750,308
Cottonseed, refined.....	212,731,656	393,306,225
Peanut, virgin and crude.....	6,412,830	936,370
Peanut, refined.....	2,324,267	3,045,463
Coconut, or copra, crude.....	78,592,145	160,183,421
Coconut, or copra, refined.....	65,232,138	18,452,184
Corn, crude.....	27,688,508	10,363,766
Corn, refined.....	21,253,897	9,906,383
Soya-bean, crude.....	2,904,958	12,399,723
Soya-bean, refined.....	1,655,179	3,067,892
Olive, edible.....	6,016,220	1,600,933
Olive, inedible.....		
Sulphur oil or olive foots.....	21,158,691	
Palm-kernel, crude.....	16,972,130	
Palm-kernel, refined.....	4,064,845	708,362
Rapeseed.....	5,453,289	
Linseed.....	130,863,405	108,758,324
Chinese wood or tung.....		34,149,594
Chinese vegetable tallow.....	5,811,140	
Castor.....	11,188,514	12,256,718
Palm.....	21,145,786	42,321,729
All other.....	4,455,934	14,688,819

ANIMAL FATS.

Lard, neutral.....	7,942,926	6,084,630
Lard, other edible.....	404,159,834	92,927,341
Tallow, edible.....	9,208,365	4,359,390
Tallow, inedible.....	117,561,738	121,498,332
Neatsfoot oil.....	1,752,662	1,612,140

GREASES.

White.....	16,871,594	10,903,528
Yellow.....	19,567,627	9,657,110
Brown.....	11,148,624	13,163,306
Bone.....	6,985,221	3,805,695
Tankage.....	12,081,213	4,347,506
Garbage or house.....	21,145,786	20,834,308
Wool.....	1,464,885	3,925,556
Recovered.....	796,191	1,118,416
All other.....	2,390,960	2,588,245

OTHER PRODUCTS.

Lard compounds and other		
lard substitutes.....	283,298,650	24,011,497
Hydrogenated oils.....	142,054,897	20,310,220
Stearin, vegetable.....	4,652,120	2,686,544
Stearin, animal, edible.....	14,423,812	6,659,940
Stearin, animal, inedible.....	3,006,920	4,604,691
Oleo oil.....	31,567,768	19,888,162
Lard oil.....	6,031,540	5,047,157
Tallow oil.....	2,493,443	2,494,634
Fatty acids.....	36,145,199	9,501,197
Fatty acids, distilled.....	12,269,847	2,501,701
Red oil.....	9,824,245	6,837,765
Stearic acid.....	7,653,074	6,022,000
Glycerin, crude 80% basis.....	35,895,607	13,841,262
Glycerin, dynamite.....	11,455,398	9,925,371
Glycerin, chemically pure.....	18,636,935	9,536,365
Cottonseed foots, 80% basis.....	44,026,791	65,048,955
Cottonseed foots, distilled.....	23,181,524	6,702,422
Other vegetable oil foots.....	12,246,179	1,852,793
Other vegetable oil foots, distilled.....	281,205	1,027,948
Acidulated soap stock.....	11,453,896	21,113,874
Miscellaneous soap stock.....	389,830	1,702,811

SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Aug. 14, 1930, based on sales made by member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

	Shortening.	Per lb.
North and Northeast:		
Carlots, 28,000 lbs.....		@10½
3,500 lbs. and up.....		@10½
Less than 3,500 lbs.....		@11¼
Southeast:		
3,500 lbs.....		@10½
Less than 3,500 lbs.....		@10½
Southwest:		
Carlots, 28,000 lbs.....		@10½
10,000 lbs. and up.....		@10½
Less than 10,000 lbs.....		@10½
Pacific Coast:		@11¼
Salad Oil.		
North and Northeast:		
Carlots, 28,000 lbs.....		@10½
5 bbls. and up.....		@10½
1 to 4 bbls.....		@11¼
South:		
Carlots, 28,000 lbs.....		@ 9½
Less than Carlots.....		@10½
Pacific Coast:		@10½

Cooking Oil—White.

½¢ per lb. less than salad oil.

Cooking Oil—Yellow.

½¢ per lb. less than salad oil.

TOO MANY OIL MILLS?

Alabama now has about 31 active cottonseed oil mills, at least a dozen of which could be closed with benefit to the farmers of the state as well as the cottonseed oil industry, according to Thomas J. Kidd, vice-president of the Farmers' and Ginners' Cotton Oil Co. of Birmingham, who testified in recent cotton oil price hearings.

These hearings, which have been going on in Southern cities for some weeks past before examiners of the Federal Trade Commission in compliance with two Senate resolutions, were ended on August 9. They will be resumed in September.

Mr. Kidd also said that his company is in the habit of making loans to ginners, and as much as \$100,000 has been placed in one season. About 65 per cent of the seed bought by his mill comes from ginners to whom loans have been made, he said.

G. T. McElderry, of Talladega, and R. A. Beeland supported charges that cottonseed price fixing exists in Alabama. They testified that mills not holding membership in the National Cottonseed Products Association were required to pay a higher price for seed.

Ernest Lamar, president of the National Cotton Oil Company, Selma, Ala., said that small independents mills are continually fighting among themselves.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Fair—Market Irregular—Crude Steady—Lard Firm—Cash Oil Trade Moderate—Cotton Progressing—Consumption Report Satisfactory.

A fair volume of trading featured cotton oil on the New York Produce Exchange the past week, the market backing and filling under mixed commission house and refiners' operations. There was scattered buying and covering the early part of the week on mixed cotton crop reports and strength in feed grains, but profit taking and local pressure, together with weakness in cotton, satisfied the demands and brought about a setback.

While some refiners' brokers were on the selling side of September, which created fears of deliveries on September contracts, other refiners' brokers bought September on a scale down, presumably lifting of hedges. There was some selling of October, part of which was thought to represent new hedging pressure, but the latter was not heavy as crude oil ruled steady and was not moving very freely.

Ring sentiment, as a result of scattered beneficial showers, continued mostly against the market, but the drought in the South was not completely broken. The trade, however, appeared satisfied with the progress of the new crop, although it was admitted that unless generous rains were received over a good part of the belt this month, more or less deterioration could readily take place.

Consumption Holds Up Well.

The oil market, with operations on a moderate scale, easily congests on both sides, and the technical pit conditions cuts considerable figure. The fact that the lard spread widened considerably was encouraging to some in that it placed compound in a better competitive position. The bears stressed the liberal carryover, however, as well as the prospects for a large new crop production.

The July consumption ran about as expected or 306,000 bbls., against 301,000 bbls. the previous year. The season's consumption was 3,622,000 bbls.,

against 3,635,000 bbls. the previous year.

The carryover into the new season was 800,000 bbls., against 919,000 bbls. the previous season, 903,000 bbls. two seasons ago and 1,042,000 bbls. three years ago. A carryover of 800,000 bbls., taking the average monthly consumption the past season at 302,000 bbls., is a little more than 2½ months supplies. This indicates quite clearly that there will be sufficient old oil to take care of the demand until oil from the new crop begins to flow rather freely.

Crude Market Active.

Consuming demand the past week was moderate, but deliveries against old orders continue rather good. The consumption of oil, for months past has been at a rather steady figure, and there is little or nothing in sight to seriously check distribution at the present time. This situation makes for a

condition where the price developments are more or less dependent upon the movement in lard and the developments with the new crop. The Government report indicated a cotton crop of 14,362,000 bales, against 14,828,000 bales the previous season. The Government corn crop estimate was sensational, as expected, at 2,212,000,000 bu., against 2,802,000,000 bu. the previous month and 2,622,000,000 bu. last year.

What effect the small production of feed grains this season will have on hog values later on remains to be seen, and while substitution of corn will most likely become necessary, nevertheless there are some official contentions that wheat is just as good an animal feed as the yellow cereal.

The crude markets were moderately active, with some sales at 7c in the Southeast and Valley and 6½c in Texas. The movement of new seed is slow, as yet, and there does not appear to be any disposition on the part of the mills at this time to sell ahead much crude at the ruling levels. The market later in the week in the Southeast and Valley was quoted at 6½@7c and in Texas at 6½c.

COTTONSEED OIL—Market transactions at New York:

Friday, August 8, 1930.

Old	—Range—		—Closing—	
	Sales.	High.	Low.	Bid. Asked.
Spot				830 a
Aug.				830 a
Sept.	7500	870	855	855 a 858
Oct.	1100	865	838	856 a 860
Dec.	4100	870	855	857 a 862
New				
Nov.				770 a
Dec.	1	800	800	780 a 800
Jan.	2	803	803	790 a 808
Feb.				790 a 820
Mar.	4	844	820	820 a 830
April				833 a 840

Sales, including switches, Old 12,700 bbls., New 7 Contracts. Crude S. E. 7 Sales.

Saturday, August 9, 1930.

Old				
Spot				825 a
Aug.				826 a
Sept.	1700	860	853	860 a
Oct.	100	867	867	867 a
Dec.	1100	864	860	862 a

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Aug. 14, 1930.—The cotton oil markets were steady most of the week on account of an urgent demand for bleachable yellow for immediate shipment and scarcity of August crude. Crude is firm at 6½c Texas and Valley for August; September shipment, ¼c lower. Prospective consumption of cotton oil for September and October fully equal to last year hence market not apt to sell much lower for present.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Aug. 14, 1930.—Crude cottonseed oil very dull at 6½@7c; forty-one per cent protein cotton seed meal, \$36.50; loose cotton seed hulls nominal at \$6.50. Weather is still hot and dry.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Aug. 14, 1930.—Prime cottonseed oil 6½c; all other commodities nominal.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company
Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

New			
Nov.	770 a	805	
Dec.	780 a	805	
Jan.	790 a	815	
Feb.	790 a	820	
Mar.	821 a	835	
April	827 a	843	

Sales, including switches, Old 2,900
bbls., New NIL Contracts. Crude S. E.
7 Sales.

Monday, August 11, 1930.

Old			
Spot	850 a		
Aug.	830 a		
Sept.	3300 856 855	856 a	
Oct.		859 a	862
Dec.	1000 857 855	857 a	
New			
Nov.	770 a	800	

South Texas Cotton Oil Co. Houston, Texas

Manufacturer of

Hydrogenated Oils

Cotton Seed and Peanut, for
**SHORTENING
MARGARINE**
and Confectionery Trades

The Edward Flash Co.

17 State Street
NEW YORK CITY

Brokers Exclusively
ALL VEGETABLE OILS
In Barrels or Tanks
COTTON OIL FUTURES
On the New York Produce Exchange

The Procter & Gamble Co.

refiners of all grades of

COTTONSEED OIL

PURITAN—Winter Pressed Salad Oil
BOREAS—Prime Winter Yellow
VENUS—Prime Summer White
STERLING—Prime Summer Yellow
WHITE CLOVER—Cooking Oil
MARIGOLD—Cooking Oil
JERSEY—Butter Oil

HARDENED COTTONSEED OIL—for Short-
enings and Margarines
(58°-60° titre)

COCOANUT OIL
MOONSTAR—Cocoanut Oil
P & G SPECIAL—(harden) Cocoanut Oil

General Offices, Cincinnati, Ohio
Cable Address: "Procter"

Dec.	780 a	800	
Jan.	790 a	805	
Feb.	800 a	820	
Mar.	2 825 823	825 a	
April		834 a	850

Sales, including switches, Old 4,300
bbls., New 2 Contracts. Crude S. E.
7 Sales.

Tuesday, August 12, 1930.

Old			
Spot	855 a		
Aug.	840 a		
Sept.	1600 856 851	852 a	
Oct.	600 852 852	852 a	
Dec.	200 853 852	851 a	853

New			
Nov.	775 a	795	
Dec.	2 790 788	785 a	790
Jan.	2 809 809	795 a	805
Feb.		800 a	820
Mar.	3 820 820	820 a	
April		825 a	835

Sales, including switches, Old 2,400
bbls., New 7 Contracts. Crude S. E.
6% bid.

Wednesday, August 13, 1930.

Old			
Spot	855 a		
Aug.	840 a		
Sept.	5600 855 845	847 a	
Oct.	3400 853 846	847 a	
Dec.		845 a	850
New			
Nov.	770 a	790	
Dec.	775 a	785	
Jan.	780 a	799	
Feb.	785 a	805	
Mar.	2 813 813	810 a	815
April		820 a	830

Sales, including switches, Old 9,000
bbls., New 2 Contracts. Crude S. E.
6% @7.

Thursday, August 14, 1930.

Spot	840 a		
Aug.	840 a		
Sept.	849 837 837	840	
Oct.	846 837 837		
Nov.	831 831 820	835	
Dec.	846 837 836	840	

See page 37 for later markets.

COCOANUT OIL—Demand was rather poor, and the market displayed an easier tone. Offerings were fair. At New York, tanks were quoted at 6½c, but there were intimations that 6c might produce sales on firm bids. At the Pacific Coast, nearby tanks were quoted at 5½c; future tanks, 6c.

CORN OIL—Demand was good and the market was strong as a result of the corn crop situation. At New York, sales were reported at 7½c up to 7½c, and prices were quoted at 7½c f.o.b. mills.

SOYA BEAN OIL—There was little or no interest in this market, and a purely nominal situation prevailed. New York drums were quoted 8@8½c; Pacific Coast tanks, 8½c.

PALM OIL—An easier situation prevailed in this quarter, although selling pressure was moderate. Demand, however, was slow, with consumers looking on. At New York, spot Nigre was nominally 6@6½c; shipment Nigre, 5.40c; Spot Lagos, 6½@7c nominal; shipment Lagos, 5½c.

PALM KERNEL OIL—While demand was rather limited, there was very little pressure on this market, and the tone was fairly steady at New York. Bulk oil was quoted at 5½@6c.

OLIVE OIL FOOTS—A stronger situation in Europe and a better demand in the East, with light offerings, brought about a stronger market at New York, particularly for shipment stuff. Sales of the latter were reported at 7c. At New York, spot foots were quoted at 7¼@7½c; shipment foots, 7@7¼c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Demand for store oil was moderate, and the market was irregular with futures. Spot oil was quoted nominally ¼c over September; Southeast and Valley crude, 6½@7c; Texas, 6½c bid.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Aug. 13, 1930.—Cottonseed products are inactive, due largely to the fact that new seed has not begun to move in volume. Buyers show some timidity in making bids on account of the fact that it was understood new seed was moving in Southern Mississippi. The census report issued this morning had very little effect on the seed market. It is quite probable that with the approaching movement of new seed the volume of trading in this market will be much larger.

Cottonseed meal, contrary to seed, was very active. The market opened strong, spot dealers buying in good volume against overnight's sales. The market advanced rapidly on Fall meal to \$36.50, at which point it met with considerable resistance. Later in the session, hedge selling began to develop, and this selling was augmented by the weakness in the grain market.

The momentum of this combined selling carried the market to 50c per ton under last night's close. The volume of trading was larger than some days past, total sales being 4,200 tons. As yet meal offerings are still rather limited, but on the other hand the demand from consuming markets seems to have been very much curtailed.

Grain reports showed shortage of foodstuffs, and although the market may be expected to fluctuate considerable at this season, one would assume that meal was well worth the price.

EMPLOYEES SHARE PROFITS.

Dividends amounting to over \$900,000 were paid by Procter & Gamble to employees of the company who are profit sharers, for the year ended June 30, 1930. This is the largest sum ever paid in an annual period since the inauguration of the plan 43 years ago.

Employees who are members of the profit-sharing plan either own outright or have subscribed for 235,636 shares of the company's common stock, the value of which, figured on the basis of the present market, is approximately \$18,000,000.

The company also have a year-round guaranteed employment plan, whereby a minimum of 48 weeks' work per year with full pay is assured.

HULL OIL MARKET.

Hull, England, Aug. 13, 1930.—(By Cable.)—Refined cottonseed oil, 31s; Egyptian crude cottonseed oil 27s 6d.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products continued under pressure of liquidation, December sagging about 1c lb. from recent highs. There is some hedge selling, but profit taking and commission house absorption halted downturns. Hog receipts are moderate and the hog markets steady.

Cottonseed Oil.

Cotton oil is under pressure owing to weakness in cotton and favorable weather. There is some September liquidation due to some hedge selling and poor support other than refiners absorbing September on a scale down. Crude, southeast, eased to 6½c. There is little or nothing doing. Valley and Texas cash trade moderate, professionals fearing September tenders and increasing hedging against new crop.

Quotations on cottonseed oil at New York Friday noon were: Old contract.—Aug., \$8.30 bid; Sept., \$8.28@8.30; Oct., \$8.26@8.30; Nov., \$8.10@8.30; Dec., \$8.23@8.28.

New contract.—Nov., \$7.50@7.70 bid; Dec., \$7.60@7.72; Jan., \$7.70@7.82; Feb., \$7.75@7.95; March, \$7.90@8.00; Apr., \$7.90@8.15.

Tallow.

Tallow, extra, 5½c.

Stearine.

Stearine, oleo, 8½c.

FRIDAY'S GENERAL MARKETS.

New York, Aug. 15, 1930. — Lard, prime western, \$11.55@11.65; middle western, \$11.40@11.50; city, 10½@11c; refined continent, 11½c; South American, 12½c; Brazil kegs, 13½c; compound, 10½c.

BRITISH PROVISION MARKETS.

General provision market quiet, A. C. hams showing a declining tendency, with very little demand. Practically no demand for square shoulders; very poor demand for picnics; a fairly good demand for pure lard.

Friday's prices were as follows: Hams, American cut, 93s; Liverpool shoulders, square, 74s; hams, long cut, 104s; picnics, 71s; short backs, 84s; bellies, clear, 81s; Canadian, 87s; Cumberland, 79s; Wiltshires, none; spot lard, 57s 3d.

NEW ORLEANS OIL MARKETS.

(Special Report to The National Provisioner.)

New Orleans, La., Aug. 11, 1930.—The cottonseed oil market ruled firm and more active during the early part of last week, in sympathy with higher cotton, lard and corn. Prices advanced about 75 points. An easier tone developed on Friday and while cotton futures declined about 70 points, cottonseed oil held up better than expected. The close on Saturday showed advances of 40 to 60 points on the week.

A short corn crop should mean higher hogs, and interest in lard has greatly increased. While lard has advanced some 70 to 75 points, it is still considered too low compared with hogs

and other commodities. Lard statistics continue very bullish, exports for the past week totaling 5,288,000 lbs. Chicago lard stocks, as of August 1, were 61,460,836 lbs., against 11,328,989 lbs. last year.

The Government's cotton crop estimate of 14,362,000 bales, issued August 8, was based on conditions prevailing on August 1, but since that time the situation in the Central and Western areas has become more serious, especially for late-planted cotton, which is reported to be blooming at the top, and shedding and deteriorating rapidly in numerous sections.

The crop in most of the Belt is a few days earlier than last year and considerably earlier than in 1928. Fruiting is more advanced than last year in the Carolinas, Georgia, Tennessee and south Texas, but less advanced in other states. Weevil damage has been curtailed due to the low temperatures during the winter months and dry, hot weather during June and July.

Refined cottonseed oil closed steady on Saturday, with bleachable prime summer yellow quoted at 7.70 and prime summer yellow 7.20, an advance of 35 points on the week.

Crude is reported to be moving in fair volume from south Texas points, and new oil is expected from Alabama, Mississippi, and Louisiana in the next 10 days. Texas crude was quoted at 662½ bid on Saturday, with Valley and Southeast at 675 bid.

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Aug. 9, 1930, are as follows:

West. drsd. meats:	Week ended Aug. 9.	Prev. week.	Cor. week. 1929.
Steers, carcasses	2,273	2,272	2,358
Cows, carcasses	593	834	876
Bulls, carcasses	246	532	461
Veals, carcasses	958	1,581	1,122
Lambs, carcasses	12,742	14,776	8,200
Mutton, carcasses	865	769	1,574
Pork, lbs.	448,588	394,844	351,672
Local slaughters:			
Cattle	1,415	1,173	1,206
Calves	2,056	2,196	2,394
Hogs	9,630	11,333	12,426
Sheep	5,961	5,169	6,476

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston for the week ended Aug. 9, 1930, with comparisons, are as follows:

West. drsd. meats:	Week ended Aug. 9.	Prev. week.	Cor. week. 1929.
Steers, carcasses	2,407	2,554	2,346
Cows, carcasses	995	1,119	1,534
Bulls, carcasses	17	10	29
Veals, carcasses	915	1,465	1,036
Lambs, carcasses	19,924	22,032	15,056
Mutton, carcasses	350	590	627
Pork, lbs.	478,949	432,180	317,481

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Aug. 15, 1930, show exports from that country were as follows: To England, 104,873 quarters; to the Continent, 43,025 quarters.

Exports of the previous week were as follows: To England, 87,159 quarters; to the Continent, 9,713 quarters.

GERMAN "MARGOEL" A SUCCESS.

"Margoel," the association of independent German vegetable oil and margarine manufacturers formed in 1929 for the purpose of combating the expansion of the Dutch-English margarine combination, announced recently that its efforts have been fully successful, according to advices received by the U. S. Department of Commerce. The efforts of the association are directed at safeguarding the interests of the independent German vegetable oil and margarine manufacturers against the Dutch-English group to secure further holdings in the German vegetable oil and margarine industry. It was reported that since the formation of this association not a single German margarine or oil mill has been absorbed by the Dutch-English concern.

P. & G. BUYS BRITISH PLANTS.

R. R. Dupree, vice-president of Procter & Gamble Co., returned from Europe on August 5, after negotiating the purchase of Thomas Hedley Company, Newcastle-on-Tyne, England. This company has an annual output of 750,000 boxes of soap at the Newcastle plant and a candle factory at Birmingham with an output of 15,000,000 lbs. annually. The Hedley purchase was a cash transaction, effective June 30, 1930. It will provide another outlet for American cottonseed oil products, he said.

Mr. Dupree denied reports that he had made efforts to purchase the Cadum Soap Company, Paris. Neither had he made overtures to soap or vegetable oil company in Germany, he said.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products at New York for week ended August 8, 1930:

Point of origin.	Commodity.	Amount.
Argentina—Cured beef rounds	10,913 lbs.	
Argentina—Meat products	10,976 lbs.	
Brazil—Canned corned beef	28,800 lbs.	
Canada—Frozen beef quarters	173	
Canada—Hams	9,159 lbs.	
Canada—Smoked bacon	621 lbs.	
Canada—Calf livers	960 lbs.	
Czechoslovakia—Canned meats	1,200 lbs.	
Denmark—Canned meats	914 lbs.	
Germany—Sausage	4,984 lbs.	
Germany—Smoked meats	1,915 lbs.	
Germany—Canned meats	550 lbs.	
Hungary—Sausage	860 lbs.	
Norway—Meat cakes	2,480 lbs.	
Italy—Hams	287 lbs.	
Italy—Sausage	1,404 lbs.	
Paraguay—Canned corned beef	3,900 lbs.	
Spain—Dry sausage	132 lbs.	
Sweden—Sausage	330 lbs.	

COCOANUT OIL IMPORTS.

Imports of copra into the United States during the month of May, 1930, amounted to 42,177,657 lbs.; value \$1,657,644. Coconut oil imports totaled 34,867,789 lbs.; value \$2,126,627. The chief sources of supply were the Philippine Islands and British Malaya.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Aug. 1, to Aug. 13, 1930, totaled 5,554,555 lbs.; tallow, 140,000 lbs.; greases, 284,000 lbs.; stearine, 4,000 lbs.

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended August 9, 1930, amounted to 5,226 metric tons, compared with 4,676 metric tons for the same period of 1929.

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Aug. 14, 1930.

CATTLE — Compared with a week ago: Medium weight and weighty steers steady after recovering early decline, which had sent values to new low levels since 1926; closing undertone firm at week end advance; yearlings steady for week, butcher heifers and heiferettes 25c or more higher; cutter and common cows, 25@40c up; beef cows, 25c lower; bulls, strong to 25c higher; vealers, steady. Extreme top weighty steers for week, \$10.25; yearlings, \$11.00. Bulk weighty steers sold on decline at \$8.00@9.25, similar kinds closing at \$8.75@9.75. Most native and western grass steers, \$5.50@7.00 on both killer and stocker account. Week's extreme top heifer yearlings, \$10.75; light yearlings, scaling 750 lbs. downward, very scarce all week. There is no evidence of liquidation due to drought, supply thin cattle, both native and westerns, being small.

HOGS — Continued light receipts main bullish factor in week's trade; small packers and shippers dependable buyers. Supply of heavy butchers diminishing, compared with a week ago, and are 50@65c higher, heavier weights showing most advance; top, \$10.35, highest since June 16. Late bulk 170 to 230 lbs., \$10.10@10.25; 240 to 310 lbs., \$9.75@10.10; packing sows, large-ly \$8.35@8.75, smooth sorts upward to

\$9.00 and above; pigs, barely steady at \$8.50@9.50; light lights, \$9.75@10.15.

SHEEP — Compared with a week ago: Lambs, 25@35c higher, natives up most; shippers and city butchers competed actively for choice kinds late. Sheep are strong. Closing bulks: Native ewe and wether lambs, \$9.00@9.50, several loads \$9.75, few \$9.85, week's top; bucks, \$8.00@8.50, few \$8.75; throwouts, \$5.50@6.00; range lambs, \$9.25, early; top, \$9.35; fat ewes, \$3.00@4.00; feeding lambs, \$6.00@6.65, averaging mostly 60 to 65 lbs.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Aug. 14, 1930.

CATTLE — Some weakness was in evidence on beef steers at the opening of the week, but moderate receipts and an improved dressed beef demand was responsible for some reaction on later days, especially on lightweight offerings. Good and choice steers and yearlings scaling from 1,000 lbs. down are strong to 25c higher than a week ago, while other native fed steers are closing around steady. Western grassers are steady to strong, with the lighter weights getting the best action. Choice 940-lb. yearlings scored \$11.00; best light weight fed heifers brought \$10.50. Most of the fed natives sold from \$7.75@9.25, fed westerns ranged from \$6.50@7.50 and straight grassers at \$4.50@6.25. Slaughter steers and bulls held

steady, and vealers were unchanged with the top at \$10.00.

HOGS — A stronger feeling featured the hog market most of the time, and substantial advances were registered. All grades and weights scaling from 250 lbs. down are 50@60c over a week ago, with the late top at \$10.05, the highest since June 9. Weightier arrivals were slow at the close, and final values are 35@40c higher. Packing grades were in demand at 50@75c higher rates at \$8.75 down.

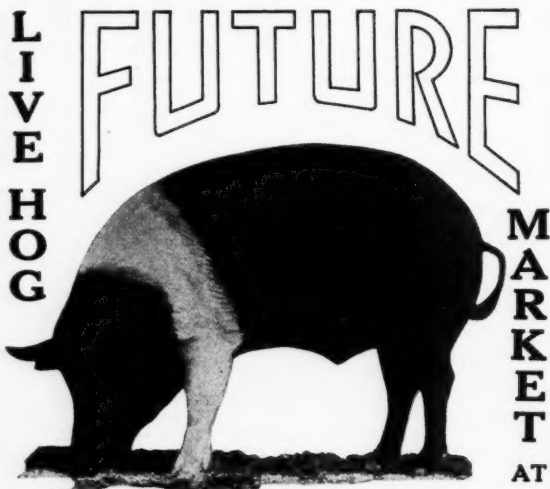
SHEEP — Fat lamb values are unevenly 15@40c higher than a week ago, with western offerings showing most of the upturn. Best range lambs brought \$9.25 at the close, with most sales from \$8.60@9.00. Desirable natives reached \$8.90, with others selling from \$8.00@8.65. Mature sheep held steady, with fat ewes at \$3.50@4.00.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Aug. 14, 1930.

CATTLE — Fat steers and yearlings were moderately uneven during the week, yearlings getting the best action and showing a touch of strength. Weighty steers and medium weights were slow, with current prices weak to 25c lower for the week. Other killing classes show only slight change for the week. Bulk of the fed steers and yearlings cleared at \$7.75@9.50, with several loads of light steers and yearlings \$10.00@10.25, and choice yearlings \$10.60. Practical top on vealers held at \$9.50, with odd head of choice selected kinds up to \$10.50.



LIVE HOG MARKET AT CHICAGO

This New Hog Market
Provides Definite and Greater
Range of Purchasing Power for the
Most Exacting Packer of Pork Products
Its Advantages Are Apparent to the
Discerning Buyer

CHICAGO LIVE STOCK EXCHANGE
Union Stock Yards Chicago

Order Buyers of Live Stock
McMurray—Johnston—Walker, Inc.

Indianapolis
Indiana

Ft. Wayne
Indiana

J. W. MURPHY CO.

Order Buyers

HOGS ONLY

Utility and Cross Cyphers
Reference any Omaha Bank

Union Stock Yards

Omaha, Nebr.

E. K. Corrigan

Exclusive Hog Order Buyer
Operating on Three Markets

So. Omaha
E. K. Corrigan

Kansas City
Karl N. Soeder

So. St. Joseph
R. G. Symon

*Do you buy your Livestock
through Recognized Pur-
chasing Agents?*

HOGS—Substantial price advances were recorded in the hog division. Demand was broad, both from packers and shippers, and all classes ruled higher. In a general way, comparisons Thursday with Thursday, show values 50¢ to 65¢ higher. On Thursday bulk of the 160- to 230-lb. averages sold \$9.60@9.75; top, \$9.85; 230- to 270-lb. weights, \$9.25@9.60; 270- to 350-lb. averages, \$8.60@9.25; packing sows, largely \$8.00@8.50.

SHEEP—While receipts have been of seasonable volume, there has been a decrease in the number of slaughter lambs available, and this has proven a bullish factor, with comparisons Thursday with Thursday uncovering a net advance on lambs of 50¢@75¢, while sheep have held firm. On Thursday, bulk slaughter range lambs sold \$9.00@9.25; top, \$9.50; native lambs, \$8.50@9.00; fed clipped lambs, \$8.50; fed yearlings, up to \$6.75; good and choice slaughter ewes, \$3.00@4.00.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Aug. 14, 1930.

CATTLE—The price gap between light weight fed steers and yearlings and weighty and heavy kinds continued widening this week. Compared with one week ago: Light weight fed steers and yearlings and comparable weight western steers sold steady; all others 25¢ lower; mixed yearlings and heifers, 25¢@50¢ lower; western heifers, 50¢ lower; beef cows, cutters and low cutters, steady; medium bulls, 25¢ higher; vealers, 25¢ lower. Bulk of native steers registered \$7.00@9.75; top yearlings, \$10.60. Most western steers, \$4.65@5.60; top, \$6.90; fat mixed yearlings and heifers, largely \$8.50@9.25; top, \$10.40; cows, largely \$4.00@5.25; low cutters, \$2.75@3.25.

HOGS—Prices trended higher in all hog for the Thursday to Thursday period. Light and medium weight butchers scored mostly 70¢ advance; top, 50¢ up at \$10.50; some extreme heavies up 85¢. Pigs and light lights, 25¢ higher to 25¢ lower; sows, 25¢@50¢ higher. Bulk 160-270 lbs., late, \$10.20@10.45; 290-300 lbs., \$9.75@10.00; sows, \$7.85@8.25.

SHEEP—Lambs were penalized 25¢@50¢ this week, while throwouts and sheep held steady. Bulk of fat lambs late to packers, \$8.50; top, \$9.00 to butchers. Throwouts went at \$4.00; fat ewes, \$2.50@3.50.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Aug. 14, 1930.

CATTLE—Fed light yearlings ruled strong under active demand, while matured steers found little competition and finished weak to 25¢ lower. Choice light yearlings topped freely at \$10.35, numerous loads brought \$10.00@10.25, and most grain feds cashed at \$8.25@10.00. Choice medium weight beefs stopped at \$9.25, and most sales occurred at \$8.75 down. No change developed for other slaughter classes. Choice light heifers ranged up to \$9.75, and most cows cleared at \$4.50@5.75. The practical vealer top remained at \$9.00; medium bulls, \$5.25@6.25.

(Continued on page 42.)

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Aug. 14, 1930, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.) gd.-ch.....	9.50@10.25	9.25@10.25	8.80@9.75	8.90@9.90	8.75@9.90
Lt. wt. (160-180 lbs.) gd.-ch.....	10.00@10.35	10.10@10.45	9.50@9.85	9.70@10.00	9.75@9.90
(180-200 lbs.) gd.-ch.....	10.10@10.35	10.25@10.50	9.60@9.85	9.70@10.05	9.75@9.90
Med. wt. (200-220 lbs.) gd.-ch.....	10.10@10.35	10.30@10.50	9.60@9.85	9.65@10.05	9.75@9.90
(220-250 lbs.) gd.-ch.....	9.90@10.25	10.25@10.45	9.40@9.75	9.60@10.00	9.25@9.75
Hvy. wt. (250-290 lbs.) gd.-ch.....	9.75@10.10	9.90@10.35	8.95@9.60	9.40@9.90	9.00@9.65
(290-350 lbs.) gd.-ch.....	9.50@9.90	9.50@10.00	8.75@9.25	9.00@9.50	8.65@9.25
Pkg. sows (275-500 lbs.) med.-ch.....	8.00@8.75	7.75@8.25	7.75@8.50	7.60@8.75	7.65@8.60
Str. pigs (100-130 lbs.) gd.-ch.....	8.50@9.75	8.00@9.25	7.75@8.85	8.75@9.00
Av. cost & wt. Thurs. (pigs excl.)	9.18-250 lbs.	9.81-211 lbs.	8.63-273 lbs.	9.30-215 lbs.	8.35-276 lbs.
Slaughter Cattle and Calves:					
STEERS (900-900 LBS.):					
Choice	10.50@11.25	10.50@11.00	9.50@10.75	9.50@10.75	10.00@10.75
Good	9.50@10.50	8.75@10.50	8.50@9.50	8.00@9.75	9.00@10.00
Medium	8.25@9.50	5.50@8.75	7.00@8.50	5.75@8.00	7.50@9.00
Common	5.75@8.25	4.25@5.50	5.00@7.00	4.25@5.75	5.00@7.50
STEERS (900-1,100 LBS.):					
Choice	10.00@11.00	10.25@10.75	9.25@10.60	8.75@10.25	9.50@10.50
Good	9.25@10.25	8.25@10.25	8.25@9.50	8.00@9.50	8.50@9.75
Medium	7.75@9.50	5.50@8.25	7.00@8.50	5.75@8.00	7.00@8.75
Common	5.25@9.50	4.25@5.50	5.00@7.00	4.75@5.75	5.00@7.25
STEERS (1,100-1,300 LBS.):					
Choice	9.50@10.50	9.25@10.25	8.75@9.75	8.75@10.00	9.00@10.00
Good	8.75@10.00	7.50@9.25	7.75@9.25	7.75@8.75	8.00@9.25
Medium	7.25@8.75	5.50@7.50	6.50@8.00	5.75@8.00	6.50@8.25
STEERS (1,300-1,500 LBS.):					
Choice	9.25@10.25	9.00@9.75	8.50@9.50	8.75@10.00	8.75@9.75
Good	8.50@9.50	7.50@9.00	7.75@8.50	7.75@8.75	7.75@9.00
HEIFERS (550-850 LBS.):					
Choice	10.25@10.75	9.75@10.75	9.00@10.00	9.00@10.50	9.50@10.25
Good	8.75@10.25	8.00@9.75	7.75@9.25	8.00@9.50	8.25@9.50
Medium	7.25@9.50	6.25@8.00	6.50@8.25	6.25@8.00	6.75@8.75
Common	5.00@7.25	4.25@6.25	4.00@6.50	4.50@6.25	4.25@6.75
COWS:					
Choice	6.50@7.50	6.25@7.00	6.25@7.25	6.00@7.00	6.25@7.25
Good	5.50@6.75	5.25@6.25	5.00@6.25	5.00@6.00	5.25@6.50
Com-med.	4.50@5.50	4.00@5.25	4.00@5.00	3.75@5.00	4.00@5.25
Low cutter and cutter.....	3.50@4.75	2.50@4.00	2.75@4.00	2.50@3.75	2.75@4.00
BULLS (YRLS. EX. BEEF):					
Gd.-ch.	6.25@7.00	6.00@7.00	6.25@7.00	6.00@6.75	6.25@7.00
Cut-med.	5.00@7.00	4.00@6.25	4.25@6.25	3.50@6.00	4.00@6.25
VEALERS (MILK-FED):					
Gd.-ch.	11.00@13.00	10.00@11.50	8.50@10.50	7.50@10.00	10.00@12.50
Medium	9.50@11.00	7.50@10.00	7.00@8.50	5.50@7.50	7.50@10.00
Cul-com.	7.00@9.50	3.50@7.50	4.00@7.00	3.50@5.50	5.00@7.50
CALVES (250-500 LBS.):					
Gd.-ch.	6.50@8.50	7.00@9.00	6.50@9.00	6.00@7.50	5.50@7.50
Com-med.	4.00@6.50	4.00@7.00	4.00@6.50	3.00@6.00	3.00@5.50
Slaughter Sheep and Lambs:					
Lambs (90 lbs. down): gd.-ch.....	8.75@10.00	8.00@9.00	8.75@9.50	8.25@9.25	7.75@9.00
Medium	7.25@8.75	6.50@8.00	7.00@8.75	7.25@8.25	6.50@7.75
(All weights)—Common	5.00@7.25	4.00@6.50	4.75@7.00	5.00@7.25	4.50@6.50
Yearling Wethers:					
(90-110 lbs.)—Med.-ch.	5.00@7.75	5.00@7.00	4.00@6.00	4.50@7.00	4.00@6.50
Ewes (90-120 lbs.)—med.-ch.	2.75@4.00	2.50@3.50	2.50@4.00	2.50@4.00	2.50@3.75
(120-150 lbs.)—Med.-ch.	2.25@3.75	2.25@3.25	2.25@3.75	2.25@3.75	2.00@3.50
(All weights)—Cul-com.	1.00@2.75	1.00@2.50	1.00@2.50	1.00@2.50	1.00@2.50



REASONS
Why You Should
Patronize

KENNETT-MURRAY

- 1 Kennett, Murray & Co., Chicago, Ill.
- 2 Kennett, Colina & Co., Cincinnati, Ohio
- 3 Kennett-Murray-Hostetter, Inc., Dayton, Ohio
- 4 Kennett, Murray & Colina, Detroit, Mich.
- 5 Kennett, Sparks & Co., Inc., East St. Louis, Ill.
- 6 Kennett, Whiting, Murray & Co., Indianapolis, Ind.
- 7 Kennett, Murray & Co., Lafayette, Ind.
- 8 P. C. Kennett & Son, Louisville, Ky.
- 9 P. C. Kennett & Son, Montgomery, Ala.
- 10 Kennett, Murray & Co., Nashville, Tenn.
- 11 Kennett, Murray & Co., Omaha, Neb.
- 12 Kennett, Murray & Brown, Inc., Sioux City, Iowa

13 Kennett-Murray Service Department
Washington, D. C.

RECEIPTS AT CENTERS

SATURDAY, AUGUST 9, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	500	9,000	3,000
Kansas City	150	1,000	400
Omaha	50	4,500	250
St. Louis	300	2,300	250
St. Joseph	100	2,000	1,000
Sioux City	300	3,200	500
St. Paul	500	500	50
Oklahoma City	400	200	100
Fort Worth	100	200	700
Denver	200	100	400
Louisville	200	100	200
Wichita	200	100	200
Indianapolis	200	2,000	300
Pittsburgh	600	1,000	100
Cincinnati	200	700	100
Buffalo	900	1,300	200
Cleveland	300	200	300
Nashville	100	800	

MONDAY, AUGUST 11, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	17,000	37,000	15,000
Kansas City	15,000	8,000	9,000
Omaha	9,000	15,000	24,000
St. Louis	9,500	11,500	2,500
St. Joseph	4,200	5,500	6,000
Sioux City	5,000	6,500	5,200
St. Paul	4,300	4,500	2,300
Oklahoma City	1,200	1,000	100
Fort Worth	2,500	500	1,500
Milwaukee	300	1,000	500
Denver	1,800	1,800	8,400
Louisville	300	1,100	500
Wichita	1,800	2,000	400
Indianapolis	1,200	3,000	6,000
Pittsburgh	1,200	3,500	700
Cincinnati	1,200	4,800	4,600
Buffalo	1,000	2,200	1,200
Cleveland	400	700	1,100
Nashville			

TUESDAY, AUGUST 12, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	7,500	21,000	12,000
Kansas City	7,000	5,000	14,000
Omaha	5,500	11,500	14,000
St. Louis	5,000	13,700	4,000
St. Joseph	2,000	3,800	5,000
Sioux City	3,000	8,500	4,500
St. Paul	1,000	2,500	500
Fort Worth	3,000	500	500
Milwaukee	500	1,500	300
Denver	400	1,500	1,200
Louisville	200	600	500
Wichita	600	1,000	300
Indianapolis	1,200	6,000	2,000
Pittsburgh	100	1,000	500
Cincinnati	500	2,400	1,900
Buffalo	200	1,100	1,000
Cleveland	100	900	1,000
Nashville	100	700	800

WEDNESDAY, AUGUST 13, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	10,500	13,000	15,000
Kansas City	5,000	5,000	4,000
Omaha	3,500	11,000	11,000
St. Louis	3,500	10,000	2,000
St. Joseph	1,000	3,400	4,000
Sioux City	2,000	8,300	3,300
St. Paul	1,400	5,500	700
Oklahoma City	500	1,000	100
Fort Worth	3,200	500	200
Milwaukee	500	1,000	500
Denver	500	800	2,400
Louisville	300	700	1,200
Wichita	500	1,800	400
Indianapolis	900	4,000	1,000
Pittsburgh	100	1,000	1,000
Cincinnati	200	1,400	100
Buffalo	400	1,200	700
Cleveland	700	800	1,600
Nashville	100	500	1,000

THURSDAY, AUGUST 14, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	5,500	17,000	12,000
Kansas City	2,000	4,000	6,000
Omaha	3,000	8,500	14,000
St. Louis	2,200	8,500	1,000
St. Joseph	1,800	3,000	3,500
Sioux City	2,700	7,000	1,500
St. Paul	1,800	4,000	9,000
Oklahoma City	1,000	1,000	200
Fort Worth	1,200	500	400
Denver	400	1,000	400
Louisville	300	700	500
Wichita	300	1,800	200
Indianapolis	900	4,000	600
Pittsburgh	100	1,000	1,000
Cincinnati	500	1,500	1,000
Buffalo	100	900	600
Cleveland	300	1,100	1,400
Nashville	200	600	500

FRIDAY, AUGUST 15, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	1,500	14,000	4,000
Kansas City	400	4,000	1,500
Omaha	700	7,000	17,000
St. Louis	500	6,500	1,000
St. Joseph	900	2,400	4,400
Sioux City	1,000	6,500	4,000
St. Paul	1,700	5,000	2,000
Oklahoma City	800	1,000	100
Fort Worth	400	500	200
Milwaukee	100	100	100
Denver	200	200	1,900
Wichita	300	400	100
Indianapolis	400	5,000	1,000
Pittsburgh	100	1,200	1,000
Cincinnati	300	1,800	1,500
Buffalo	400	1,000	1,000
Cleveland	100	1,000	700

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Aug. 9, 1930, were as follows:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended Aug. 2.....	179,000	443,000	302,000
Previous week	159,000	431,000	285,000
1929	208,000	510,000	304,000
1928	217,000	431,000	285,000
1927	245,000	509,000	293,000
1926	214,000	521,000	274,000
At 11 markets:			
Week ended Aug. 2.....	392,000		
Previous week	378,000		
1929	447,000		
1928	374,000		
1927	451,000		
1926	468,000		
At 7 markets:			
Week ended Aug. 2.....	140,000	348,000	221,000
Previous week	145,000	378,000	241,000
1929	155,000	378,000	241,000
1928	145,000	324,000	206,000
1927	196,000	376,000	221,000
1926	169,000	394,000	213,000

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended August 9, 1930, are officially reported by the U. S. Bureau of Agricultural Economics:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,208	8,705	2,894	44,938
Central Union	2,697	1,039		13,344
New York	379	2,558	11,162	10,828
Total	7,282	12,302	14,056	69,110
Previous week	4,717	7,712	11,968	44,321
Two weeks ago.....	6,373	14,852	15,535	68,384

THE WEEK IN HOG FUTURES.

Transactions in the hog future market are reported by the Chicago Live-stock Exchange for the week ended Aug. 15, 1930, with totals from the opening of future trading on March 1, 1930, to date, as follows:

	Week ended Aug. 15.	Total to Aug. 15.
Pounds sold	214,500	11,335,500
Hogs sold	945	49,455
Contracts sold		688
Hogs delivered		8,388
Pounds delivered		2,043,550
Av. wt. hogs delivered		243

Daily closing quotations for the week ended Aug. 15, 1930, were as follows:

SATURDAY, AUGUST 9, 1930.

NO TRANSACTIONS.

MONDAY, AUGUST 11, 1930.

	Light.*	Med.	Heavy.	Un-even.
Sept.	\$ 9.75	\$ 9.75		
Dec.	\$ 8.75			

TUESDAY, AUGUST 12, 1930.

Dec.	\$ 8.65			
-----------	---------	--	--	--

WEDNESDAY, AUGUST 13, 1930.

Sept.	\$10.00			
------------	---------	--	--	--

THURSDAY, AUGUST 14, 1930.

Sept.	\$10.25	\$10.25		
Oct.		9.50		

FRIDAY, AUGUST 15, 1930.

Sept.	\$10.60	\$10.65		
Dec.	9.00			

*Light hogs—not less than 170 lbs., nor more than 210 lbs. Medium hogs—not less than 210 lbs., nor more than 260 lbs. Heavy hogs—not less than 260 lbs., nor more than 310 lbs. Uneven weight hogs—averaging not less than 200 lbs., nor more than 280 lbs.; excludes hogs weighing under 160 lbs., or more than 330 lbs. Carlot—16,500 lbs., with a variation not in excess of 1,500 lbs.

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday, Aug. 8, 1930:

	Week ended Aug. 8.	Prev. week.	Cor. week.
Chicago	108,161	105,556	119,096
Kansas City, Kan.	37,999	39,302	54,424
Omaha	42,520	39,132	31,737
St. Louis	41,487	42,384	37,329
Sioux City	25,905	28,479	20,800
St. Paul	19,235	22,606	24,879
St. Joseph, Mo.	17,004	14,803	25,170
Indianapolis	18,506	14,684	16,833
New York and J. C.	19,075	17,167	24,081

*Includes East St. Louis, Ill.

There are two principal methods of dressing sheep. What are they, and what are their differences? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

FELIX GEHRMANN

Long Distance Phone
YARDS 0037

Private Wires to Clear-
ing House Floor and
Hog Alley

Commission Buyer of Live Stock

Room 606—Exchange Bldg., Union Stock Yards
Chicago, Illinois

Information furnished
regarding trading in
contracts for future
delivery, upon request

BANGS & TERRY

Buyers of Livestock
Hogs, Killing and Feeding Pigs

Union Stock Yards, South St. Paul, Minn.

Reference: Stock Yards National Bank. Any Bank in Twin Cities
Write or wire us

CHAS. B. REYNOLDS

Order Buyer

Cattle Exclusively

STOCK YARDS, SOUTH OMAHA, NEBR.

14 years packing house buyer
for all grades of beef cattle
Correspondence solicited

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, Aug. 9, 1930, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,886	1,934	14,014
Swift & Co.	5,643	1,381	15,323
Morris & Co.	1,970	1,252	6,655
Wilson & Co.	3,908	1,787	8,973
Anglo-Amer. Prov. Co.	441	593
G. H. Hammond Co.	1,614	1,439
Libby, McNeill & Libby	403
Brennan Packing Co., 5,758 hogs; Independent Packing Co., 360 hogs; Boyd, Lunham & Co., 100 hogs; Hygrade Food Products Corp., 3,438 hogs; Agar Packing Co., 3,661 hogs; others, 26,987 hogs.			
Total:	Cattle, 19,565; calves, 3,305; hogs, 51,669; sheep, 45,165.		

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,500	1,126	3,460	5,572
Cudahy Pkg. Co.	2,312	907	2,550	4,722
Fowler Pkg. Co.	622	5
Morris & Co.	2,408	854	2,080	4,760
Swift & Co.	2,942	807	6,087	4,959
Local butchers	863	89	795	54
Total	14,613	4,469	18,516	24,717

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	4,335	15,383	7,626
Cudahy Pkg. Co.	4,705	11,177	12,001
Dold Pkg. Co.	730	6,054
Morris & Co.	2,050	7,829	12,899
Swift & Co.	4,157	8,393	14,521
Eagle Pkg. Co.	22
Geo. Hoffman & Co.	17
M. Mayerowich Pkg. Co.	2
Omaha Pkg. Co.	62
So. Omaha Pkg. Co.	42
Lincoln Pkg. Co.	234
Nagle Pkg. Co.	330
J. Roth & Sons	22
Sinclair Pkg. Co.	461
Wilson & Co.	879
E. K. Corrigan & Co.	3,015
Kennett Murray Co.	5,508
J. W. Murphy	4,908
Other hog buyers	14,001
Total	18,284	68,529	41,977

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,661	1,573	1,136	2,844
Swift & Co.	2,972	1,398	2,874	4,089
Morris & Co.	985	476	396
East Side Pkg. Co.	1,188	110	1,378
American Pkg. Co.	235	118	2,225	481
Hell Pkg. Co.	129	110	3,237	52
Krey Pkg. Co.	5,430	1,004	24,037
Others	1,004	24,037	1,624
Total	13,615	4,787	35,483	9,090

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	4,054	607	8,582	12,039
Armour and Co.	2,279	340	3,702	3,646
Morris & Co.	2,225	238	5,032	2,064
Others	1,746	221	7,824	1,045
Total	10,304	1,406	25,140	18,794

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,317	76	9,929	4,808
Armour and Co.	1,905	77	9,961	5,145
Swift & Co.	1,692	50	5,484	4,913
Smith Bros.	79
Local butchers	175	43
Order buyers and packer shipments	2,911	20	19,631	1,120
Total	9,000	305	45,084	15,986

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,510	863	1,194	132
Wilson & Co.	1,838	1,098	1,800	225
Others	151	504
Total	3,499	1,961	3,558	357

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	548	360	4,000	853
Jacob Dold Co.	458	10	2,904	30
F. W. Dold	102	371
Dunn-Ostertag	142
Keeffe-Le Sturgeon	10
Wichita D. B. Co.	23
Total	1,283	370	7,275	983

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,768	1,786	4,957	2,904
Cudahy Pkg. Co.	373	791	570
Swift & Co.	2,653	2,892	7,557	4,947
United Pkg. Co.	1,247	110	14
Others	613	229	6,254	6
Total	6,654	5,718	19,318	7,271

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,000	3,071	5,571	1,361
U. D. B. Co., N. Y.	56
B. Gums & Co.	97	400
Armour and Co., N.Y.	316	1,537
Armour and Co., Chi.	47
N.Y.B.D.M.Co., N.Y.	36
Butchers	198	270	100	338
Traders	108	13	31	1
Total	1,823	4,928	5,811	1,706

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	1,067	2,856	14,750	4,191
King & Co.	575	494	8,038	1,116
Armour and Co.	251	100	1,701
Indianapolis Abt. Co.	1,040	292	649
Brown Bros.	104	71	148	8
Riverview Pkg. Co.	23	88
Meier Pkg. Co.	96	6	312	4
Ind. Prov. Co.	34	8	144	26
Schussler Pkg. Co.	94	222
Maas-Hartman Co.	19	9
Art Wabnitz	30	56	21
Hoosier Abt. Co.	6
Others	653	96	203	1,557
Total	3,934	3,896	25,898	7,572

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
Sam Gall's Sons	6	328
John Hilberg & Son	94	69
G. Juengling & Sons	271	138	65
E. Kahn's Sons Co.	1,904	256	4,513	1,537
Kroger G. & B. Co.	330	116	1,893
J. Lohrey Pkg. Co.	7	229
Wm. G. Rehn's Sons	153	55
A. Sander Pkg. Co.	6	1,051
J. Schlachter's Sons	293	208	231
J. & F. Schroth Co.	14	2,286
John F. Stegner	278	104	111
J. Vogel & Son	6	5	337
Ideal Pkg. Co.	523
Others	100	3,005
Total	3,456	948	14,167	2,371

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	503	50	1,463	7,447
Armour and Co.	93	1,127	2,869
Blayney-Murphy	374	102	1,421	326
Others	711	150	982	656
Total	2,127	404	4,993	11,298

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended Aug. 9, 1930, with comparisons:

CATTLE.

	Week ended Aug. 9.	Prev. week.	Cor. week, 1929.
Chicago	19,565	16,374	18,108
Kansas City	14,913	16,965	17,405
Omaha (incl. calves)	18,284	15,241	11,832
St. Louis	13,615	10,205	13,298
St. Joseph	10,304	8,468	9,458
Sioux City	9,000	10,162	6,681
Okla. City	3,499	2,482	8,828
Wichita	1,283	936	2,892
Denver	2,127	2,219	2,279
St. Paul	6,654	6,042	8,027
Milwaukee	1,823	1,764
Indianapolis	3,934	3,400	5,971
Cincinnati	3,456	2,569	2,455
Total	108,148	97,487	101,842

HOGS.

	Week ended Aug. 9.	Prev. week.	Cor. week, 1929.
Chicago	51,669	53,195	62,588
Kansas City	18,516	19,430	23,550
Omaha	68,529	60,574	44,358
St. Louis	35,483	25,730	31,322
St. Joseph	25,140	20,497	33,231
Sioux City	45,064	38,277	30,146
Okla. City	3,558	2,427	4,227
Wichita	7,275	4,753	6,352
Denver	4,968	5,005	5,971
St. Paul	19,318	25,493	25,230
Milwaukee	5,811	6,206
Indianapolis	25,898	27,826	35,325
Cincinnati	14,167	13,103	13,369
Total	325,241	299,527	315,669

SHEEP.

	Week ended Aug. 9.	Prev. week.	Cor. week, 1929.
Chicago	46,165	38,671	53,453
Kansas City	24,717	26,000	20,483
Omaha	41,977	44,345	27,980
St. Louis	9,680	10,467	12,655
St. Joseph	18,794	22,558	23,416
Sioux City	15,986	15,700	9,426
Okla. City	357	579	416
Wichita	983	795	1,429
Denver	11,298	12,118	10,250
St. Paul	7,271	5,733	5,554
Milwaukee	1,727	1,790
Indianapolis	7,572	6,092	8,453
Cincinnati	2,371	5,913	10,108
Total	188,947	190,796	183,722

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 4	12,906	981	29,999	7,747
Tues., Aug. 5	8,747	1,094	15,178	10,322
Wed., Aug. 6	11,247	1,989	18,777	16,180
Thurs., Aug. 7	4,705	1,850	24,212	17,234
Fri., Aug. 8	2,000	1,062	20,530	3,104
Sat., Aug. 9	500	200	9,000	3,000
This week	38,014	7,692	115,096	57,587
Previous week	28,308	7,296	114,204	57,806
Year ago	36,184	7,893	121,955	73,365
Two years ago	37,824	11,276	95,034	63,994
Total receipts for month and year to Aug. 9, with comparisons:				
1930.	40,320	42,749	1,261,971	1,336,485
1929.	35,323	10,819	1,356,704	1,453,739
1928.	42,544	155,350	4,727,689	4,979,383
1927.	68,431	90,211	2,306,849	2,096,120

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 4	3,491	3	5,444	1,183
Tues., Aug. 5	1,845	196	3,256	871
Wed., Aug. 6	3,246	107	1,882	901
Thurs., Aug. 7	1,279	3	2,595	1,979
Fri., Aug. 8	941	1	4,063	1,648
Sat., Aug. 9	109	2,000	1,000
This week	10,303	310	19,240	7,672
Previous week	7,319	13	19,639	16,246
Year ago	10,017	149	22,170	10,626
Two years ago	10,965	2	36,527	10,855

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Aug. 9.	Aug. 8.	Aug. 7.	Aug. 6.	Aug. 5.	Aug. 4.
Week ended Aug. 9	\$8.85	\$8.95	\$8.85	\$8.85	\$8.85	\$8.85
Previous week	8.85	8.85	8.85	8.85	8.85	8.85
1929	14.95	10.85	5.75	13.35	13.35	13.35
1928	15.10	10.85	6.35	14.95	14.95	14.95
1927	11.80	9.05	6.00	14.00	14.00	14.00
1926	9.35	11.45	6.90	14.10	14.10	14.10
1925	12.50	13.40	7.25	14.20	14.20	14.20
Av. 1925-1929	\$12.75	\$11.10	\$6.40	\$14.25	\$14.25	\$14.25

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs, and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Aug. 9	27,700	98,000	50,400
Previous week	20,989	94,565	41,557
1929	20,167	90,785	56,739
1928	26,850	99,307	53,129
1927	40,223	94,100	68,647

*Saturday, Aug. 9, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended August 9, 1930, with comparisons:

	CATTLE.		
	Week ended Aug. 9.	Prev. week.	Cor. week, 1929.
Chicago	10,565	16,374	18,108
Kansas City	19,082	20,483	20,903
Omaha	17,371	13,145	10,352
St. Louis	17,713	10,205	13,298
St. Joseph	9,833	8,224	7,324
Sioux City	7,320	8,205	5,737
Wichita	1,653	1,275	2,892
Port Worth	1,415	1,173	6,350
Philadelphia	1,415	1,173	1,266
Indianapolis	1,038	804	1,420
New York & Jersey City	6,453	7,070	6,453
Oklahoma City	5,451	4,220	5,790
Cincinnati	5,222	2,280	2,596
Denver	2,409	2,005	2,570
Total	108,142	94,845	107,356

HOGS.			
Chicago	51,989	105,556	119,066
Kansas City	18,516	10,572	23,559
Omaha	42,264	38,087	30,004
St. Louis	23,399	25,730	31,222
St. Joseph	17,527	14,372	25,487
Sioux City	25,390	27,110	20,263
Wichita	4,702	4,753	6,352
Port Worth	9,930	11,333	4,257
Philadelphia	16,020	11,642	17,059
Indianapolis	30,341	35,439	35,439
New York & Jersey City	3,358	3,594	6,441
Oklahoma City	13,400	14,424	13,853
Cincinnati	5,290	5,134	4,739
Denver	231,144	312,257	358,030

SHEEP.			
Chicago	45,165	38,071	53,453
Kansas City	24,717	20,233	20,483
Omaha	38,120	42,127	28,554
St. Louis	9,690	10,467	12,955
St. Joseph	17,749	20,747	21,263
Sioux City	15,057	15,876	9,037
Wichita	983	795	1,429
Port Worth	5,091	5,109	4,027
Philadelphia	1,076	610	6,476
Indianapolis	58,072	58,008	58,008
New York & Jersey City	357	579	416
Oklahoma City	3,547	3,059	2,171
Cincinnati	5,049	3,551	2,763
Denver	168,077	225,926	228,585

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended August 7, 1930, with comparisons, as reported by the Dominion Live Stock Branch:

BUTCHER STEERS.			
	Week ended Aug. 7.	Prev. week.	Same week, 1929.
Toronto	\$ 8.00	\$ 8.00	\$11.35
Montreal	7.50	8.00	11.00
Winnipeg	7.50	8.00	10.50
Calgary	6.50	7.25	9.35
Edmonton	6.00	6.50	9.00
Prince Albert	6.00	6.00	8.50
Moose Jaw	6.00	6.00	9.00
Saskatoon	7.75	7.00	9.00

VEAL CALVES.			
Toronto	\$11.50	\$11.00	\$15.50
Montreal	9.50	9.50	13.50
Winnipeg	11.00	9.00	15.00
Calgary	8.50	9.00	10.50
Edmonton	9.00	9.00	10.00
Prince Albert	7.50	7.50	9.50
Moose Jaw	8.00	8.50	11.00
Saskatoon	8.00	8.00	10.00

SELECT BACON HOGS.			
Toronto	\$13.25	\$12.75	\$15.00
Montreal	13.25	13.00	14.75
Winnipeg	12.00	12.00	14.25
Calgary	11.75	11.00	13.75
Edmonton	11.85	12.00	13.50
Prince Albert	11.75	11.70	14.25
Moose Jaw	11.70	12.20	14.15
Saskatoon	11.45	11.75	14.05

GOOD LAMBS.			
Toronto	\$10.50	\$11.50	\$15.50
Montreal	12.00	11.00	12.50
Winnipeg	8.50	10.00	13.75
Calgary	7.50	8.00	11.00
Edmonton	8.00	7.50	10.00
Prince Albert	8.00	8.00	10.50
Moose Jaw	7.50	8.00	10.50
Saskatoon	7.50	8.00	10.00

SIOUX CITY LIVESTOCK.

(Continued from page 39.)

HOGS—Hog prices made further upturns this week, and the top quotation, \$9.80, was the highest since mid-June. All interests were substantial buyers, resulting in 40@50c advances for butchers and 75c better values for packing sows. Most 170- to 240-lb. butchers brought \$9.50@9.75 and weighty types ranged down to \$9.00 and below. Sows sold principally at \$8.00@8.50, with a few best lights at \$8.60.

SHEEP—Lambs benefited by a 50c rise in values, while aged sheep displayed 25c upturns. Choice Idaho lambs topped freely at \$9.25 late, and best native offerings moved at \$8.75@8.90. Fat ewes continued scarce, but the few represented sold at \$3.75 down. Choice light selections were quotable at \$4.00.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Aug. 13, 1930.

CATTLE—For the past week's period, steers, yearlings and butcher heifers met with a strong to 25c higher market, while cows and bulls ruled weak to 25c lower. Vealers enjoyed a sharp advance, selling recently about \$1.00 or more higher for the period. Best mixed yearlings cashed at \$10.25, with a few other loads at \$9.85@10.00, while several loads of fed medium and heavyweight steers sold from \$8.00@8.75. Some plain Montana steers cashed at \$6.25@7.00. Common and medium cows cleared largely at \$4.00@5.00; comparable heifers, \$5.00@6.50; low cutters, \$3.00@3.75; bulls, \$5.25@5.75. Vealers of good to choice quality sold from \$10.00@12.00, with several real choice droves up to \$12.50.

HOGS—Swine prices recorded uneven 10@25c advances, lighter weights scoring the minimum upturn. Desirable 160 to 225 lbs. went at \$9.50@9.75; 225 to 325 lbs., \$8.75@9.50; sows, \$7.75@8.25; pigs and light lights, \$8.75. SHEEP—Fat lambs recovered losses of late last week and finished steady.

Native lambs bulked at \$7.50@8.50; common throwouts, \$4.50; fat ewes, \$2.50@3.50. No westerns arrived.

JULY FEDERAL SLAUGHTERS.

Livestock slaughtered under federal inspection at various centers in July, 1930, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Baltimore	6,487	2,202	47,826	5,111
Buffalo	8,494	2,150	60,130	8,243
Chicago	140,326	41,810	529,317	239,088
Cincinnati	14,079	9,084	73,085	14,174
Cleveland	6,393	6,088	52,151	11,818
Denver	6,573	1,596	19,456	12,777
Detroit	5,608	6,399	60,093	7,844
Port Worth	28,294	23,647	17,299	25,316
Indianapolis	13,712	4,014	79,205	15,400
Kansas City	70,243	17,080	177,413	128,421
Milwaukee	11,855	30,463	105,596	6,867
N. S. Yards	29,904	14,250	79,237	58,494
New York	27,876	59,521	66,140	262,056
Omaha	79,478	4,907	216,538	176,219
Philadelphia	4,070	8,716	60,339	22,401
St. Louis	14,861	10,054	123,042	10,313
St. Paul	37,220	1,506	128,449	63,752
So. St. Joe.	28,250	5,075	68,365	103,421
So. St. Paul	37,344	39,118	130,028	19,542
Wichita	4,322	2,435	5,325	7,325
All others	132,942	86,316	1,036,351	229,155

Total:	760,739	375,496	3,187,276	1,411,235
July, 1929:	706,084	302,623	3,596,780	1,254,810
7 mos. ended				
July, 1930:	4,577,492	2,698,331	26,006,971	9,232,886
7 mos. ended				
July, 1929:	4,617,126	2,682,880	28,772,219	7,702,924

LOS ANGELES SLAUGHTERS.

Livestock slaughter at Los Angeles during the first six months of 1930 was larger than during any similar period in the history of that market, with the exception of lamb slaughter, which was exceeded in 1924.

Cattle slaughter in this period totaled 161,647, hogs 374,971 and sheep 405,924. The cattle slaughter shows an increase of 9,000 over a year ago and of 32,000 over the 1923 period. Hog slaughter shows only a slight increase over 1929, but is nearly 5,000 head greater than in 1923. Lamb slaughter shows an increase of 34,000 over the first half of 1929 and more than 10,000 over the 1923 period.

Watch "Wanted" page for bargains.

STOCKS AND DISTRIBUTION OF HIDES AND SKINS.

Stocks of the principal hides and skins at the end of May and June, 1930, based on reports received from 4,040 manufacturers and dealers, and stocks disposed of during the former month, are reported as follows:

	Stock on hand or in transit.	Tanned, during May, 1930.*	Deliveries, during May, 1930.*
	June 30, 1930.	May 31, 1930.	May, 1930.
Cattle, total hides	4,076,528	4,055,007	1,337,486
Steers, hides	1,381,325	1,302,254	399,213
Cows, hides	1,394,446	1,424,676	383,550
Bulls, hides	191,450	155,549	38,915
Unsalted, hides	1,108,307	1,172,528	336,013
Buffalo, hides	41,136	43,206	2,905
Calif. total skins	3,435,590	3,100,309	1,200,162
Green-salted, skins	2,737,545	2,594,834	1,050,091
Dry or dry-salted, skins	698,045	505,475	149,471
Kip, total skins	437,721	414,152	114,183
Green-salted, skins	397,727	352,122	105,793
Dry or dry-salted, skins	39,994	62,030	8,417
Horse, colt, ass, and mule			
Hides	154,801	169,307	6,171
Front, whole front	232,178	71,200	49,512
Butts, whole butts	282,440	290,100	1,088
Shanks	34,498	34,290	7
Spills, pickled, pieces	30,471	23,064	6,415
Gout and kid, skins	14,547,343	13,314,938	4,590,121
Cabretta, skins	1,176,750	1,047,425	217,569
Sheep and lamb, total skins	12,969,092	11,396,779	2,170,973
Wool skins	1,281,791	1,229,060	516,388
Shearings, skins	1,279,371	1,244,300	514,826
Without wool—pickled skins	9,795,852	8,453,603	1,119,934
Without wool—dry, skins	611,988	409,736	18,025
Skivers, dozens	72,178	64,301	2,676
Fleashrs, dozens	7,569	8,406	16,212
Kangaroo and wallaby, skins	397,955	327,085	63,440
Deer and elk, skins	217,891	171,073	77,517
Pig and hog, skins	98,444	93,252	57,783
Pig and hog strips, pounds	510,299	480,341	288,880
Seal, skins	54,023	36,948	8,200

*Represents deliveries by packers, dealers and importers.

Hide and Skin Markets

Chicago.

PACKER HIDES—There was a fair trade in packer hides during the week at prices steady with previous sales, with two exceptions, for all descriptions moving.

One packer moved early in the week a line of hides of various descriptions totaling about 30,000 July and August takeoff. Another moved about 22,000 and a third about 8,000. Sales of further scattered lots totaled about 40,000. These sales just about cleaned up the market to date.

Spread native steers are nominally 14½@15c. Heavy native steers were included in the sales this week at 13½c. Heavy butt branded and heavy Texas steers also went at the same price. Last sales of extreme native steers reported were at 12c. At the moment heavy branded steers seem to be in the best demand. Colorado steers moved at 13c and sales of light Texas steers were made at 12½c; extreme light native steers, 11c.

One packer sold 4,000 light native cows at 10½c. This is ½c down from last trading. Other lots of this description also moved earlier at this price. Some packers are still trying for 11c, it is said. Branded cows were included in sales this week at 10c, steady with last trading, one packer moving 7,000 at this price. This description seems to be the weakest on the list at the present time.

Last sales of native bulls were reported at 7c, and the market is quoted at this figure.

The South American market eased off \$2.50 gold on sales of 22,000 hides, equal to 12 9/16c. Sales last week were at 13¼@13½c.

SMALL PACKER HIDES—The market is quiet due to the closely sold-up position, sales last week having about cleaned up the stocks. Last sales of native all-weights were at 10¼c and branded at 10c. Native bulls are quoted nominally at 7c and branded at 6c.

In the Pacific Coast market June-July hides sold this week at 9c for steers and 8c for cows.

HIDE TRIMMINGS—Quoted \$30.00 @32.00 per ton nominal at Chicago.

COUNTRY HIDES—Country hides are slow. Some allweights, averaging 48 lbs., are reported to have sold at 7½c selected, delivered. Buyers are bidding 7½c. Some lighter average hides sold at 8c selected, delivered. Cows and steers, 60 lbs. up, are draggy and quoted at 7c nominal. Extremes are priced at 9½@10c on sales made this week. Buff weights are offered at 8c, which is ½c down from last sales reported. Some are reported to have changed hands at this figure. Buyers, however, are reluctant to pay over 7½c. Extremes are quoted at 9½c, nominal; bulls, 4½@5c.

CALFSKINS—The market is quiet, only a few scattered small lots moving this week. Big packer skins are quoted at 19c, last paid; Chicago city skins, 16½c nominal. Buyers are bidding 15c for city 8/10 lbs. and 17c for 10/15 lb. weights. Resalted skins are slow, 11½@13c being asked.

KIPSKINS—Packer August kips sold

this week at 17c for native and 15c for overweights; southern skins, 16c; total sales around 18,000. Another large packer is reported to have sold August kips at 17½c. Last previous sales were at 17½c for northern and 15½c for overweights. Offerings are still being made at ¼c under these figures, it is said. Branded kips are offered at 13c.

HORSEHIDES—The market is sluggish. Northern slaughter mixed stocks are priced at \$3.00@3.50, with best renderers \$3.75@4.00.

SHEEPSKINS—Dry pelts are quoted at 10c lb. Big packer shearlings are firm and steady. One packer moved 15,000 this week at 50c for No. 1's and 30c for No. 2's. Sales of No. 1's are reported by another big packer at 55c. Small packer shearlings are quoted at 25@32½c flat, depending on quality. There is little demand for pickled skins and few appear to be moving, the draggy market being the result of stocks greatly in excess of those of last year at this time. Lambs are dull due to lack of interest in short wool. One lot of July and August lambs sold this week at 50c for No. 1's and 30c for No. 2's. Buyers are talking lower. Beavers continue in good demand at \$1.00.

PIGSKINS—No. 1 pigskin strips for tanning offered at 6@7c. Gelatine scraps offered in car lots at Chicago at 4c.

New York.

PACKER HIDES—The market remains quiet with no trading reported. July productions were sold several weeks back at 14c for native steers, 13½c for butt brands and 13c for Colorados. August hides have not been sold as yet, although sales are expected soon.

COUNTRY HIDES—No trading in country hides reported, both sides marking time. Trading could be done, it is said, at ¼@½c over bids. Buff weights, 8c nominal; extremes, 10@10½c nominal; allweights, 8c nominal.

CALFSKINS—Market inactive and no sales reported. Receipts are light. Last trading last week was in 5-7's at \$1.60; 7-9's at \$1.90, and 9-12's at \$2.65.

New York Hide Exchange Futures.

Saturday, August 9, 1930—Close: Aug. 9.65n; Sept. 9.86b; Oct. 10.25n; Nov. 10.65n; Dec. 11.05b; Jan. 11.25n; Feb. 11.55n; Mar. 11.80n; Apr. 12.10n; May 12.35b; June 12.55n; July 12.80n. Sales 11 lots.

Monday, August 11, 1930—Close: Aug. 9.60n; Sept. 9.80n; Oct. 10.25n; Nov. 10.65n; Dec. 11.05@11.06; Jan. 11.25n; Feb. 11.55n; Mar. 11.80n; Apr. 12.05n; May 12.31 sale; June 12.50n; July 12.75n.

Tuesday, August 12, 1930—Close: Aug. 9.65; Sept. 9.85; Oct. 10.30; Nov. 10.70; Dec. 11.10 sales; Jan. 11.30; Feb. 11.60; Mar. 11.85; Apr. 12.10; May 12.40@12.41; June 12.60; July 12.80.

Wednesday, August 13, 1930—Close: Sept. 9.90@10.10; Oct. 10.35n; Nov. 10.75n; Dec. 11.15@11.20; Jan. 11.40n; Feb. 11.80b; Mar. 11.95n; Apr. 12.20n; May 12.47 sale; June 12.65n; July 12.85n.

Thursday, August 14, 1930—Close: Aug. 9.70n; Sept. 9.90@9.98; Oct. 10.40n; Nov. 10.80n; Dec. 11.20@11.24;

Jan. 11.45n; Feb. 11.85n; Mar. 12.00n; Apr. 12.25n; May 12.54@12.56; June 12.70n; July 12.90n.

Friday, Aug. 15, 1930—Close: Aug. 9.70n; Sept. 10.10; Oct. 10.30n; Nov. 10.70n; Dec. 11.50 sales; Jan. 11.30n; Feb. 12; Mar. 11.85n; Apr. 12.15n; May 12.85 bid; June 12.60n; July 12.85n.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended August 9, 1930 were 2,975,000 lbs.; previous week, 3,334,000 lbs.; same week last year, 4,114,000 lbs.; from Jan. 1 to Aug. 9 this year, 120,257,000 lbs.; same period a year ago, 124,492,000 lbs.

Shipments of hides from Chicago for the week ended Aug. 9, 1930, were 6,722,000 lbs.; previous week, 2,226,000 lbs.; same week last year, 3,330,000 lbs.; from Jan. 1 to Aug. 9 this year, 102,029,000 lbs.; same period a year ago, 135,518,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended August 9, 1930, were as follows:

Week ended	New York	Boston.	Phila.
Aug. 9, 1930.....	15,074	203	3,981
Aug. 2, 1930.....	37,354	34,342	5,858
July 26, 1930.....	3,733	622
July 19, 1930.....	14,003	20,427	18,577
To date, 1930.....	1,095,418	615,122	379,068
Aug. 10, 1929.....	34,672	6,035	28,087
Aug. 3, 1929.....	48,675	14,554	4,000
To date, 1929....	992,143	228,683	389,667

CHICAGO HIDE QUOTATIONS.

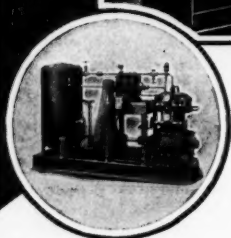
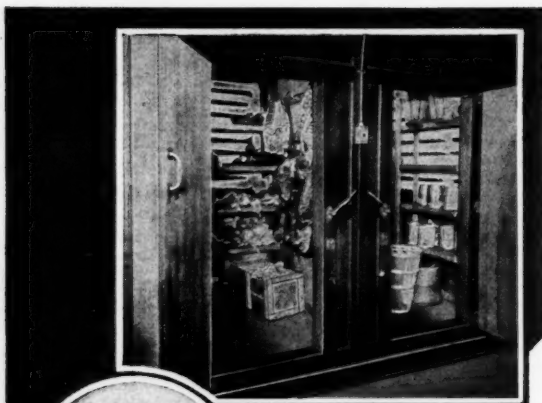
Quotation on hides at Chicago for the week ending Aug. 15, 1930, with comparisons, are reported as follows:

PACKER HIDES.			
Week ending Aug. 15, 1930.	Prev. week.	Cor. week, 1929.	
Spr. nat.	14½@15	14½@15	20 @21n
Hvy. nat. str.	@13½	@13½	@19
Hvy. Tex. str.	@13½	@13½	17½@18
Hvy. butt brand'd str.	@13½	@13½	@18
Hvy. Col. str.	@13	@13	@17b
Ex-light Tex. str.	@11	@10½	16 @10½
Brand'd cows....	@10	@10	16 @10½
Hvy. nat. cows	11½@12	11½@12	@18b
Light nat. cows	@10½	@11	@17
Nat. bulls	@7	@7	12½@12¾
Brand'd bulls....	@6	@6	11 @11½
Calfskins	@19	@19	@23½
Kips, nat.	17 @17½	17½@17½	21½@22
Kips, ov-wt....	@15	@15½	@20½
Kips brand'd....	@13n	@13n	@17½
Stunks, reg....	@1.25	@1.25	@1.40
Stunks, hrls....	@30	@30	30 @40
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.			
Nat. all-wts....	@10½	@10½	17 @17½n
Branded	@10	@10	15½@16n
Nat. bulls	@7n	@7n	@12½
Brand'd bulls....	@6n	@6n	@11
Calfskins	@19½	@19½	@21½
Kips	@15½n	@15½n	19½@20n
Stunks, reg....	@1.15	@1.15	@1.20
Stunks, hrls....	@20	@20	20 @30n

COUNTRY HIDES.			
Hvy. steers....	7½@8	7½@8	11½@12
Hvy. cows	7½@8	7½@8	11½@12
Butts	8 @8½	8 @8½	12½@13
Extremes	9½@10	10 @10½	15 @15½
Bulls	@5n	@5n	@6n
Calfskins	@13n	@13n	17 @18
Kips	@12n	@12n	16 @16½
Light calf	@1.00	@1.00	1.10@1.20
Deacons	@1.00	@1.00	1.10@1.20
Stunks, reg....	@50	@50	50 @60
Stunks, hrls....	@10n	@10n	@10n
Horsehides	3.00@4.00	3.00@4.00	5.00@6.25
Hogskins	@50	@50	@65

SHEEPSKINS.			
Pkr. lambs....
Sm. pkr.
Kips shearings....	@55	@55	1.00@1.17½
Dry pelts	@10	@10	20 @21



Ask any user about Frick Refrigeration.

For keeping dairy and poultry products, fruits, vegetables and meats, there's nothing quite equal to a Frick plant.

Machines of all sizes and types: automatic or hand control. Distributors everywhere.

Let us quote on a cooling plant to suit your needs. Write for Ice and Frost.

Sixty sales offices in the United States.

Frick Company
WAYNESBORO, PA., U.S.A.
ICE MACHINERY SUPERIORS SINCE 1882

WAYNESBORO, PA., U. S. A.
ICE MACHINERY SUPERIOR SINCE 1882

WHETHER YOU ARE CONSIDERING
Construction...Improvement...or Enlargement of
refrigerating
plants...USE **YORK**

YORK
REFRIGERATION
EXPERIENCE... 

YORK ICE MACHINERY CORPORATION
General Office • York, Pennsylvania

Direct factory branches in principal cities

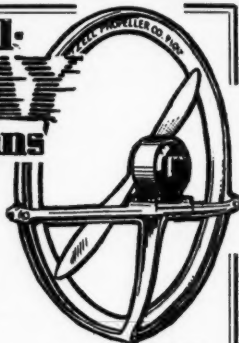


Hartzell- EHRARD Propeller Type Fans

Five unmatched features make Charavay the ventilating fan without even a near rival: 1—designed by a recognized authority on aeronautics; 2—fan blades are scale models of world-famous propeller design; 3—patented overlapping blade principle; 4—more air on less power; 5—low installation cost!

For exhausting fumes, smoke, steam
—or for cooling, ventilating and
drying, Charavays are the sound
choice for all branches of industry.

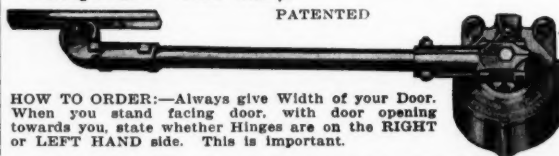
HARTZELL PROPELLER FAN CO., 818 Craft St.
Piqua, Ohio



AUTOMATIC DOOR CLOSERS

Noiseless - Smooth Working

These "silent-sentinels" will prevent your profits from stealing away through refrigerator doors carelessly or thoughtlessly left open. Your doors are always closed against waste when not in actual use. Start this important saving at once. Order Today.



HOW TO ORDER:—Always give Width of your Door. When you stand facing door, with door opening towards you, state whether Hinges are on the **RIGHT** or **LEFT HAND** side. This is important.

AUTOMATIC LOCK & CLOSER COMPANY
ST. LOUIS, MISSOURI

Form 2075

“United’s Service”

*provides
economical and efficient*
**COLD STORAGE
ROOMS**



Get our proposal and specifications on your next job

UNITED CORK COMPANIES
Main Office: Lyndhurst, N.J. Branch Offices in Principal Cities

Main Office:
Factory:

Lyndhurst, N.J.

Branch Offices & Principal Cities

Ice and Refrigeration

REFRIGERATION NOTES.

An ice and cold storage plant will be erected in Texarkana, Ark., by J. R. Greenwood of the Greenwood Realty Co.

Alterations are being made to the plant of the Federal Refrigerating Co., San Pedro, Calif.

Additional refrigerating machinery has been installed in the plant of the Ebner Ice & Cold Storage Co., Carmi, Ill.

A floor of cold storage space is being added to the plant of the Central Warehouse Co., St. Paul, Minn.

John Turpin has erected an ice and cold storage plant in Boydton, Va.

Cold storage vaults are being constructed in the plant of the Sante Fe Ice Co., San Angelo, Tex.

A two-story ice and cold storage plant in Fort Worth, Tex., is being planned by J. E. Rasmussen and associates. The building will be 160 by 250 ft. and will cost in the neighborhood of \$150,000.

Waynesboro Cold Storage Corp., Waynesboro, Va., will erect a cold storage plant with a capacity of 50,000 barrels of apples.

The City Ice & Cold Storage Co., Hendersonville, N. C., has been incorporated with a capital stock of \$100,000. S. D. Sudduth, P. F. Sudduth and A. L. Sudduth are the incorporators.

W. A. Williams, A. G. Engelke and A. F. Barnes have purchased the plant and business of the Texas Cold Storage Co., San Antonio, Tex.

Plans are being made by the Florida Food Corp., St. Petersburg, Fla., for the construction of a cold storage plant. The project will cost about \$50,000, it is expected.

The one-story brick plant of the Royal Refrigerating Co., 157 N. Fourteenth st., Brooklyn, N. Y., was destroyed by fire recently. The loss was placed at \$50,000.

DISCUSS MEAT CONSUMPTION.

(Continued from page 22.)

cuts, representing roughly three-fourths of the entire meat supply, sell at relatively low levels.

Stabilized Meat Production Sought.

"It is largely a matter of acquainting housewives with the fact that the cuts which are available at the lower levels are just as nutritious as the others and, when properly prepared, just as tasty."

Frank W. Harding, head of the American Shorthorn Breeders Association, whose organization keeps in close touch with the livestock situation throughout the country spoke from the producer side. He was of the opinion that reports of the drouth situation had not been exaggerated.

"I believe further," Mr. Harding said, "that the work the government is doing at the present time in formulating a plan to relieve the owners of live-

stock is the most important that has been undertaken in stabilizing the livestock and agricultural industry in this country, because something must be done in this crisis to stabilize meat production."

He felt that if producers are forced to ship additional numbers of livestock at accompanying low prices, higher prices will result later on due to scarcity.

Feed Supply Ample.

"There is an ample supply of feed in the country to tide over the livestock in sections that are suffering," Mr. Harding said. "If something is done promptly for the sufferers, much will be accomplished along the line of stabilizing and maintaining an even keel of prices on the market."

C. R. Hood of Wilson & Co., chairman of the committee on beef marketing of the Institute of American Meat Packers, said that producers are taking heavy losses on their cattle, sheep, lambs and calves.

Mr. Hood pointed out that for the week ended August 9, wholesale beef prices averaged 32 per cent lower than during the same week a year ago; lamb, 29 per cent; mutton, 26 per cent; and veal, 31 per cent, an average of 30 per cent less for meat prices. He was of the opinion that in most cases retailers have reduced their prices in proportion.

Mr. Hood expressed the belief that the supply of meat available during the next six months will be about equal to that of the present. He pointed to the fact that the average quality of meat is, and has been, very good, and that the question of absorbing the supply is simply a matter of demand.

Wholesale Prices Low.

"At the present time wholesale prices are the cheapest they have been in years, and we believe that the retailers are offering meat to the public at prices it can afford to pay. We have the supply, and if the public is thoroughly posted we will have the demand."

"As an industry, we are seriously interested in trying to stop further price reductions on livestock, and we know of no better immediate and practical farm relief than the arousing of the public to the fact that meat is reasonable and in ample supply."

He said that the high prices of the past few years had built up a wall that had reduced meat consumption and that the public is not yet educated to the fact that this wall has been torn down and that meat is available at low cost.

John A. Kotal, secretary of the National Association of Retail Meat Dealers, said that meats are selling at retail at the lowest level in several years and that \$1.00 spent in a retail meat market now will buy as much as \$1.50 would have bought a year ago.

Retailers Need Larger Volume.

He said that the retailer's volume is poor. The retail business is in much the same situation as the stock market—low prices but not enough buyers.

Mr. Kotal pointed to the glutted condition of the market that had prevailed up to this week when the situation had strengthened somewhat, saying that in recent weeks the retailer who knew his business could go into packingtown and save money by buying wholesale cuts.

He said he had seen chucks selling for 7c a pound that were from good grade beef that should have brought far more money. Also, he saw beef ribs purchased from the packer at 11c that should have commanded 25c lb.

If the consuming public won't use pot roasts and stews, Mr. Kotal said, they will have to be satisfied to pay a higher price for porterhouse. When the retailer can dispose of the carcass uniformly, prices in the retail market will be more uniform.

Better Cooking Would Help.

Miss Lucy Alexander, of the U. S. Department of Agriculture, reputed to be "the greatest meat cook in the world," and who has been in charge of the cooking tests for the department in the big project on quality and palatability in meat, was of the opinion that adapting the cooking to the kind of cut would make all meat more palatable and thus aid in increasing meat consumption. Meat should be cooked to bring out the best there is in it, and it should be cooked without guess work, she said.

The luncheon marked the close of a four-day conference held in Chicago, August 11-14, at which progress made during the past 12 months in the national cooperative study of factors influencing the quality and palatability of meat, was reported. This conference was attended by representatives of 25 state agricultural experiment stations, the U. S. Department of Agriculture, the Institute of American Meat Packers and the National Live Stock and Meat Board.

SUES ON FREEZING PATENTS.

Paul Willer Petersen, head of the Petersen Rapid Freezing systems of Chicago, has entered suit in the United States District court in Boston against the General Seafoods corporation, charging infringement of patents for freezing process and apparatus, and also of patents for germicide processing.

The General Seafoods corporation is a subsidiary of General Foods corporation, and manufactures frosted meats, fruits, fish and vegetables under the Birdseye patents. The Petersen suit asks for an injunction and accounting and damages.

Main Office
140 W. Van Buren St.
CHICAGO, ILL.
All Codes

E. G. JAMES'S COMPANY

Branch Office
148 State St.,
BOSTON, MASS.

PROVISION BROKERS

Beef, Provisions, Packing House Products,
Tallow, Greases, Fertilizer Materials, Bone
Materials, Animal Feeds, Whale Guano
Bird Guano



We trade in Domestic, Canadian, European,
Australian, New Zealand and South
American products on
brokerage basis

On request, our complete provision, fresh meat, packing-house products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

We specialize in taking care of the requirements of buyers located all over the United States and Canada. Offerings telegraphed promptly on receipt of inquiries.



PACKERS COMMISSION CO.

FORTY-SECOND FLOOR :: BOARD OF TRADE BLDG.
EXCLUSIVE PACKERS REPRESENTATIVES
PACKING HOUSE PRODUCTS
SPECIALIZING IN HOGS AND CUTS DRESSED IN THE WEST
CROSS AND KELLY CODES :: LONG DISTANCE PHONE WEBSTER 3113

H. PETER HENSCHEN

Architect

PACKING PLANTS AND COLD STORAGE CONSTRUCTION

59 East Van Buren St., Chicago, Ill.

parchment lined

Sausage Bags

and

BELL'S SAUSAGE SEASONING

The William G. Bell Company, Boston, Massachusetts

ROBERT J. McLAREN, A.I.A.

ARCHITECT

DESIGNING AND SUPERVISING CONSTRUCTION

PACKING PLANTS—COLD STORAGE WAREHOUSES

1801 Prairie Ave.

Chicago, Ill.

THOMSON & TAYLOR COMPANY

Recleaned Whole and Ground

Spices for Meat Packers

CHICAGO, ILLINOIS



Packing House Products

Tallow — Grease — Tankage
— Cracklings — Glue Stock
— Bones — Hog Hair
Vegetable Oils

175 W. Jackson Blvd., Chicago, Ill.
Room A-735

GEO. H. JACKLE

Broker

Tankage, Blood, Bones, Cracklings, Bonemeal,
Hoof and Horn Meal

Chrysler Bldg., 405 Lexington Ave., New York City

WM. M. WARE & CO.

TALLOW
GREASE
TANKAGE
CRACKLINGS
ETC.

ESTABLISHED
1888

MEMBERS
NEW YORK
PRODUCE EXCHANGE

BROKERS

NEW YORK

316 Produce Exchange Bldg.
Phone Bowling Green 4896

BOSTON

88 Broad Street
Phone Hancock 0293

CHICAGO

337 S. LaSalle St.
Phone Harrison 5614

PHILADELPHIA

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS

NEW YORK

F. COOPER ROGERS

PROVISION BROKER, INC.

NEW YORK PRODUCE EXCHANGE

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

Chicago Section

J. B. Engel of the Baker Packing Co., Asheville, N. C., is visiting in Chicago this week.

John Jones of the provision department of Geo. A. Hormel & Co., Austin, Minn., was a visitor in the city this week.

E. S. Urwitz, general manager of the Dryfus Packing Co., Lafayette, Ind., transacted business in Chicago during the middle of the week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 23,825 cattle, 7,796 calves, 23,865 hogs and 33,363 sheep.

Walter Hume, well-known provision broker, returned to Chicago this week from a trip to Cincinnati, where he spent several days visiting friends and calling on trade acquaintances and making new trade contracts.

C. E. Richard, president of C. E. Richard and Son, meat packers, Muscatine, Ia., transacted business in Chicago Thursday of this week. He also found time to attend the ball game between the Cubs and Robins.

Provision shipments from Chicago for the week ended Aug. 9, 1930, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk.
		1929.	
Cured meats, lbs.	12,672,000	12,908,000	21,025,000
Fresh meats, lbs.	36,028,000	46,121,000	30,314,000
Lard, lbs.	5,327,000	4,745,000	5,363,000

Rudolph Frey, Jr., who with his mother operates the popular Buffalo, N. Y., retail meat market established many years ago by his father, Rudolph Frey, was a caller at the office of THE NATIONAL PROVISIONER on his way home from Minneapolis, Minn., where he attended the annual convention of the National Association of Retail Meat Dealers.

Leadership in the cold storage industry is claimed for Chicago as a result of its 45,000,000 cubic feet of cold storage space in 10 publicly operated cold storage plants. This does not take into account the extensive private storages of the meat packing companies located here. The cold storage space in these publicly operated warehouses is said to represent more than 14 per cent of the total for the United States.

The foreign commerce committee of the Chicago Association of Commerce, of which Charles E. Herrick, vice-president of the Brennan Packing Co., is chairman, will publish a foreign trade directory of Chicago. Compilation of this directory is to begin at once. Included in it will be many of the meat packing companies operating in this city. Commenting on this undertaking, Mr. Herrick said that the demand for a directory such as this has grown so insistent with the rapid expansion of Chicago's foreign trade that its compilation and publication could not be delayed further.

TRADE GLEANINGS

Kingan & Co., Indianapolis, Ind., have started erection of a new branch house in Atlanta, Ga. The building will be located at the northeast corner of Peters and West Fair sts. It is expected that it will be finished and ready for operation before January 1, 1931.

U. & S. Provision Co., Detroit, Mich., has been incorporated with a capital stock of \$100,000 to deal in meats and food products.

A contract has been let by the Union Cotton Oil Mill, West Monroe, La., for the construction of a warehouse 90 by 220 ft. in size.

Home Packing Co., Toledo, O., has announced a program of expansion which will involve an expenditure of about \$40,000. The improvements will include considerable new equipment and a two-story building 42 by 62 ft. for the manufacture of sausage.

L. Sohn & Sons, sausage makers, 157 Broome st., New York City, have incorporated with a capital of 99 shares of common stock of no par value.

HOWLAND HEADS MILLER & HART.

D. Roy Howland, long associated with Roberts & Oake, Chicago, was elected president of Miller & Hart, to succeed Col. John Roberts, at a meeting of the board of directors held August 14.

GLOBE EQUIPMENT GROWS.

The Globe Company, Chicago, Ill., manufacturers of trucks and equipment for meat packers, sausage manufacturers and renderers, recently awarded a contract for an addition to its plant. Construction will be started, it is expected, as soon as a permit is granted.

Additional space will give the company much-needed storage room and will enable it to carry a stock on hand from which to fill orders promptly. The addition will be a second story above the present one-story section of the

plant. It will be 75 by 143 ft. in size, of open balcony design and will be equipped with a 5-ton traveling crane.

The growth of this company has been rapid. Organized in 1914 by Charles Dodge, the present head of the company, it soon outgrew its original quarters at Sixty-fourth st. and Cottage Grove ave., and moved to Root and Halsted sts., in the stock yards district. This was in 1917. In 1919 the need for larger quarters again became imperative, and the business was moved to its present home at 818 W. Thirty-sixth st.

The plant at that time was 50 by 80 ft. in size. In 1923 an addition 63 by 75 ft. was built. In 1929 the plant was



GLOBE'S ORIGINAL PLANT.

The company was organized in 1914 to do jobbing work in the plant shown here. It now manufactures for and sells to the entire meat packing and allied field. Its new plant, when enlarged, will contain 21,450 sq. ft. of floor space.

again enlarged by an addition 75 by 143 ft. The addition to be constructed will bring the total floor area of the plant to 21,450 sq. ft. Much new equipment will also be added.

Since the company was formed new devices have been added to the line from time to time, and the character of the business has been entirely changed. The shop was originally started to do jobbing work, but the company soon developed its own trucks and meat plant equipment. The company now sells through jobbers and direct, and caters to many food manufacturers in addition to meat packers.



NEEDS MORE ROOM TO MAKE MEAT INDUSTRY EQUIPMENT.

Plant of the Globe Co., Chicago, Ill., as it will appear when enlarged. The original plant was 50 by 80 ft. An addition, 63 by 75 ft., was made in 1923, and in 1929 another, 75 by 143 ft., was built.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday,
August 14, 1930.

Regular Hams.

	Green.
8-10	18
10-12	17 1/2
12-14	17 1/2
14-16	17 1/2
16-18	17 1/2
18-20	17 1/2
10-16 range	17 1/2
10-22 range	17 1/2

S. P. Boiling Hams.

	H. Run.
16-18	17 1/2
18-20	17 1/2
20-22	17 1/2

Skinned Hams.

	Green.
10-12	19 1/2
12-14	19 1/2
14-16	19 1/2
16-18	18 1/2
18-20	17 1/2
20-22	16 1/2
22-24	15 1/2
24-26	13 1/2
26-28	13
30-35	12 1/2

Picnics.

	Green.
4-6	13 1/2
6-8	12 1/2
8-10	10 1/2
10-12	10 1/2
12-14	10 1/2

Bellies.

	Green.
6-8	20 1/2
8-10	20 1/2
10-12	18 1/2
12-14	18 1/2
14-16	17 1/2
16-18	16 1/2

D. S. Bellies.

	Clear.
14-16	15 1/2
16-18	15 1/2
18-20	15
20-25	14 1/2
25-30	14 1/2
30-35	14
35-40	13 1/2
40-50	13 1/2

D. S. Fat Backs.

	Clear.
8-10	9 1/2
10-12	9 1/2
12-14	9 1/2
14-16	10 1/2
16-18	10 1/2
18-20	11
20-25	12

D. S. Rough Ribs.

	Clear.
45-50	13 1/2
55-60	13 1/2
65-70	13 1/2
75-80	13 1/2

Other D. S. Meats.

	Clear.
Extra short clear.	35-45
Extra short ribs.	35-45
Regular plates	6-8
Clear plates	4-6
Jowl butts	10 1/2

FUTURE PRICES.

SATURDAY, AUGUST 9, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept.	10.97 1/2	11.00	10.92 1/2	10.97 1/2 b
Oct.	11.00	11.05	11.00	11.05 ax
Dec.	10.97 1/2	11.00	10.92 1/2	10.97 1/2 b
Jan.	11.02 1/2	11.10	11.02 1/2	11.07 1/2 n
Feb.	11.12 1/2 n
CLEAR BELLIES—				
Sept.	14.00b

MONDAY, AUGUST 11, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept.	10.97 1/2	10.97 1/2	10.77 1/2	10.90 ax
Oct.	10.95	10.95	10.80	10.90b
Dec.	11.00	11.00	10.60	10.82 1/2 ax
Jan.	11.00	11.00	10.80	10.90
Feb.	11.00n
CLEAR BELLIES—				
Sept.	13.75	13.75 ax

TUESDAY, AUGUST 12, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept.	10.97 1/2-11.00	11.00	10.85	10.90 ax
Oct.	11.02 1/2	11.02 1/2	10.82 1/2	10.90b
Dec.	10.95-11.00	11.00	10.75	10.80b
Jan.	11.00	11.00	10.80	10.87 1/2
Feb.	10.97 1/2 n
CLEAR BELLIES—				
Sept.	13.75	13.75

WEDNESDAY, AUGUST 13, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept.	10.82 1/2	10.82 1/2	10.75	10.75
Oct.	10.82 1/2	10.82 1/2	10.75	10.75b
Dec.	10.70	10.77 1/2	10.60	10.60b
Jan.	10.75	10.77 1/2	10.60	10.60 ax
Feb.	10.70n
CLEAR BELLIES—				
Sept.	13.75	13.75 ax

THURSDAY, AUGUST 14, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept.	10.80-77 1/2	10.80	10.55	10.72 1/2
Oct.	10.77 1/2	10.77 1/2	10.50	10.70-75
Dec.	10.65	10.65	10.25	10.55 ax
Jan.	10.60	10.62 1/2	10.45	10.55 ax
Feb.	10.65 n
CLEAR BELLIES—				
Sept.	13.75	13.75 n

FRIDAY, AUGUST 15, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept.	10.80	10.82 1/2	10.77 1/2	82 1/2 ax
Oct.	10.82 1/2	10.80	10.50	10.90b
Dec.	10.57 1/2	10.57 1/2	10.77 1/2	10.77 1/2
Jan.	10.65	10.82 1/2	10.65	10.80b
Feb.	10.90n
CLEAR BELLIES—				
Sept.	13.75	13.97 1/2	13.75	13.97 1/2

Key: ax, asked; b, bid; n, nominal; — split.

FEEDER CATTLE PROSPECTS.

Cattle on feed on August 1 in the eleven Corn Belt states were about one per cent fewer than at the same time a year ago. The greatest shortage was to be found in the states east of the Mississippi River, while in the states west of the river about 2 per cent more cattle were on feed.

Reports indicate that the average weight of cattle on feed is less than last year, there being fewer cattle of an average weight of 1,100 lbs. and more cattle weighing from 900 to 1,100 lbs.

Feeders have indicated that they expect to take out considerably fewer cattle for feed during the last five months of 1930 than were fed in the same period of 1929 and 1928. Poor pastures and unfavorable corn crop conditions were controlling factors in these decisions. "Improvement in any of these conditions would undoubtedly tend to strengthen the demand for feeder cattle," the U. S. Department of Agriculture points out in this report.

CHICAGO RETAIL MEATS

Beef.

Week ended

Aug. 15, 1930. Cor wk., 1929.

	No. 1.	No. 2.	No. 3.	No. 1.	No. 2.	No. 3.
Rib roast, hvy. end.30	27	16	35	30	16	18
Rib roast, lt. end..40	30	20	45	35	20	20
Chuck roast.....15	16	30	25	18	30	25
Steaks, round.....40	35	20	60	50	25	25
Steaks, sirlo, 1st cut.40	35	20	60	45	22	22
Steaks, porterhouse.50	40	22	75	45	29	29
Steaks, flank.....25	24	16	28	25	18	18
Beef stew, chuck..24	20	14	25	20	15	15
Corned briskets, boneless.....32	28	18	28	24	18	18
Corned plates.....20	18	10	20	13	10	10
Corned rumps, buls.25	22	18	25	22	18	18

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters.....30	18	35	33	33
Legs.....28	20	36	34	34
Stews.....15	10	22	15	15
Chops, shoulder.....25	20	25	20	20
Chops, rib and loin.50	25	50	25	25

Mutton.

	Good.	Com.	Good.	Com.
Legs.....24	..	26
Stew.....14	..	14
Shoulders.....16	..	16
Chops, rib and loin.35	..	35

Pork.

	Good.	Com.	Good.	Com.
Loins, 8@10 av.....26	@28	36	@38	36
Loins, 10@12 av.....24	@30	32	@35	32
Loins, 12@14 av.....18	@20	30	@32	30
Loins, 14 and over.....15	@18	24	@26	24
Chops.....27	@30	40	@40	40
Shoulders.....16	@18	25	@25	25
Butts.....22	@24	30	@30	30
Spareribs.....14	@12	14	@14	14
Hocks.....12	@12	14	@12 1/2	14
Leaf lard, raw.....11	@11	12 1/2	@12 1/2	12 1/2

Veal.

	Good.	Com.	Good.	Com.
Hindquarters.....28	@30	35	@40	35
Forequarters.....14	@16	24	@28	24
Legs.....18	@30	35	@40	35
Breasts.....16	@22	18	@22	18
Shoulders.....20	@22	18	@22	18
Cutlets.....50	@50	50	@50	50
Rib and loin chops.....35	@35	40	@40	40

Butchers' Offal.

	Good.	Com.	Good.	Com.
Suet.....4	@4	5 1/2	@5 1/2	5 1/2
Shop fat.....2	@2	3	@3	3
Bone, per 100 lbs.....50	@50	50	@50	50
Calf skins.....16	@16	22	@22	22
Kips.....14	@14	21	@21	21
Deacons.....12	@12	12	@12	12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, 1. c. 1. Chicago....	10 1/2	10 1/2
Saltwater, 25 bbl. lots, f.o.b. N. Y.:		
Dil. refined, granulated.....	6 1/2	6
Small crystals.....	7 1/2	7 1/2
Medium crystals.....	8 1/2	8 1/2
Large crystals.....	9 1/2	9 1/2
Dbl. rfd. gran. nitrate of soda....	3 1/2	3 1/2
Less than 25 bbl. lots, 1/2 c. more.		
Boric acid, carload, p.wd., bbls.....	8 1/2	8 1/2
Crystals to powdered, in bbls., in 5 ton lots or more.....	9 1/2	9 1/2
In bbls. in less than 5-ton lots.....	8 1/2	8 1/2
Borax, carload, powdered, in bbls.....	5	4 1/2
In ton lots, gran. or pow., bbls.....	5	4 1/2

	Good.	Com.	Good.	Com.
Salt—				
Granulated, carlots, per ton, f.o.b. Chicago, bulk.....	\$6.60			
Medium, carlots, per ton, f.o.b. Chicago bulk.....	9.10			
Rock, carlots, per ton, f.o.b. Chicago.....	8.80			

	Good.	Com.	Good.	Com.
Sugar—				
Raw sugar, 96 basis, f.o.b. New Orleans.....	@3.22			
Second sugar, 90 basis.....	None			
Syrup testing 63 and 65 combined sucrose and invert, New York.....	@.38			
Standard gran. f.o.b. refiners (2%)....	@4.50			
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.00			
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@3.90			

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice.....	18	21
Cinnamon.....	12	16
Cloves.....	30	36
Coriander.....	4 1/2	8 1/2
Ginger.....	16	16
Mace.....	76	80
Nutmeg.....	26	26
Pepper, black.....	20	22 1/2
Pepper, Cayenne.....	25	25
Pepper, red.....	20	20
Pepper, white.....	25	29 1/2

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		Week ended Aug. 15, 1930.	Cor. week, 1929.
Prime native steers	17	25	26
Good native steers	16	24	25
Medium steers	14	23	24
Heifers, good	12½	20	22
Cows	9	15½	18
Hind quarters, choice	28	26	31
Fore quarters, choice	12	20	21

Beef Cuts.

Steer loins, No. 1.	32	43
Steer loins, No. 2.	30	41
Steer short loins, No. 1.	43	53
Steer short loins, No. 2.	38	49
Steer loin ends (hips)	23	34
Steer loin ends, No. 2.	23	34
Cow loins	19	30
Cow short loins	24	35
Cow loin ends (hips)	15	24
Steer ribs, No. 1.	19	31
Steer ribs, No. 2.	18	30
Cow ribs, No. 2.	12	23
Cow ribs, No. 3.	10	15
Steer rounds, No. 1.	18½	26
Steer rounds, No. 2.	18	25½
Steer chucks, No. 1.	11½	19½
Steer chucks, No. 2.	11	19
Cow rounds	14	21
Cow chucks	9½	16
Steer plates	14½	21½
Medium plates	6½	12½
Briquets, No. 1.	14	21
Steer navel ends.	5	11½
Cow navel ends.	5½	11
Fore shanks	5	11
Hind shanks	5	9
Strip loins, No. 1 boneless	60	70
Strip loins, No. 2.	50	60
Sirloin butts, No. 1.	28	40
Sirloin butts, No. 2.	20	32
Beef tenderloins, No. 1.	75	80
Beef tenderloins, No. 2.	70	75
Rump butts	27	20
Flank steaks	20	25
Shoulder clods	13	18
Hanging tenderloins	11	15
Insides, green, 6@8 lbs.	14	18
Outsides, green, 5@6 lbs.	12½	15

Beef Products.

Brains (per lb.)	10	11
Hearts	9	14
Tongues	33	35
Sweetbreads	28	40
Oxtails, per lb.	10	5
Fresh tripe, plain	8	6
Fresh tripe, H. C.	8	10
Livers	18	17
Kidneys, per lb.	15	15

Lamb.

Choice lambs	20	32
Medium lambs	18	31
Choice saddles	25	34
Medium saddles	23	32
Choice foers	15	24
Medium foers	13	22
Lamb fries, per lb.	33	32
Lamb tongues, per lb.	15	15
Lamb kidneys, per lb.	25	30

Mutton.

Heavy sheep	7	9
Light sheep	11	16
Heavy saddles	8	12
Light saddles	14	18
Heavy foers	6	8
Light foers	8	14
Mutton legs	15	21
Mutton loins	13	18
Mutton stew	7	10
Sheep tongues, per lb.	16	15
Sheep heads, each	10	10

Fresh Pork, Etc.

Pork loins, 8@10 lbs. avg.	20	33
Picnic shoulders	14	15½
Skinned shoulders	15	19
Tenderloins	50	50
Spare ribs	11	13
Back fat	13	14
Boston butts	13	19
Boneless butts, cellar trim	24	23
Hocks	10	10
Tails	12	12
Neck bones	4	4½
Slip bones	14	14
Blade bones	14	13
Pigs' feet	6	4½
Kidneys, per lb.	11	6
Livers	6	7½
Brains	10	14
Ears	7	7
Snouts	7	7
Heads	9	8

Veal.

Choice carcass	19	24
Good carcass	16	23
Good saddles	23	27
Good racks	12	16
Medium racks	8	12

Veal Products.

Brains, each	9	11
Sweetbreads	60	80
Calif livers	55	50

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.	25
Country style sausage, fresh in link.	22
Country style sausage, fresh in bulk.	20
Country style pork sausage, smoked.	28
Frankfurts in sheep casings.	20
Frankfurts in hog casings.	20
Bologna in beef bungs, choice.	20
Bologna in cloth, paraffined, choice.	13
Bologna in beef middles, choice.	19
Liver sausage in hog bungs.	20
Tongue sausage.	15
Head cheese	18
New England luncheon specialty.	26
Minced luncheon specialty, choice.	21
Tongue sausage.	26
Blood sausage.	16½
Souse	13
Polish sausage.	20

DRY SAUSAGE.

Cervelat, choice, in hog bungs.	43
Thuringer Cervelat.	28
Farmer	33
Holsteiner	31
B. O. Salami, choice.	48
Milano Salami, choice, in hog bungs.	42
B. C. Salami, choice, in hog bungs.	24
Priseme, choice, in hog middles.	41
Genoa style Salami.	52
Pepperoni	38
Mortadella, new condition.	23
Capicola	52
Italian style ham.	39
Virginia ham.	53

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.	\$6.50
Large tins, 1 to crate.	7.50
Frankfurt style sausage in hog casings—	
Small tins, 2 to crate.	7.75
Large tins, 1 to crate.	8.75
Frankfurt style sausage in hog casings—	
Small tins, 2 to crate.	7.25
Large tins, 1 to crate.	8.25
Smoked link sausage in hog casings—	
Small tins, 2 to crate.	6.75
Large tins, 1 to crate.	7.75

SAUSAGE MATERIALS.

Regular pork trimmings.	8
Special lean pork trimmings.	15
Extra lean pork trimmings.	16½
Neck bone trimmings.	10½
Pork cheek meat.	8
Pork livers.	5
Pork hearts.	6
Native boneless bull meat (heavy).	12½
Boneless chucks.	10
Shank meat.	8
Beef trimmings.	7½
Beef hearts.	5½
Beef cheeks (trimmed).	6
Dressed carcasses, 350 lbs. and up.	6½
Dressed cutter cows, 450 lbs. and up.	7½
Dr. bologna bulls, 600 lbs. and up.	10½
Beef tripe.	3½
Pork tongues, cannon trimmed F.	15½

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Wholesale lots. Usual advances for smaller quantities.)

Beef casings:	
Domestic rounds, 180 pack.	23
Domestic rounds, 140 pack.	35
Export rounds, wide.	50
Export rounds, medium.	29
Export rounds, narrow.	45
No. 1 weasands.	14
No. 2 weasands.	97
No. 1 bungs.	29
No. 2 bungs.	20
Middles, regular.	75
Middles, selected wide.	2.00
Dried bladders:	
12-15 in. wide, flat.	2.00
10-12 in. wide, flat.	1.65
8-10 in. wide, flat.	1.25
6-8 in. wide, flat.	.85
Hog casings:	
Narrow, per 100 yds.	3.25
Narrow, special, per 100 yds.	2.25
Medium, regular, per 100 yds.	1.00
Wide, per 100 yds.	75
Extra wide, per 100 yds.	80
Export bungs.	20
Large prime bungs.	20
Medium prime bungs.	10
Small prime bungs.	08
Middles, per set.	20
Stomachs.	08

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$13.00
Honeycomb tripe, 20-lb. bbl.	20.00
Pocket honeycomb tripe, 200-lb. bbl.	21.00
Pork feet, 200-lb. bbl.	16.50
Pork tongues, 200-lb. bbl.	77.00
Lamb tongues, long cut, 200-lb. bbl.	55.00
Lamb tongues, short cut, 200-lb. bbl.	65.00

DRY SALT MEATS.

Extra short clears	13½
Extra short ribs	13½
Short clear middles, 80-lb. avg.	14½
Clear bellies, 18@20 lbs.	14½
Clear bellies, 14@16 lbs.	15½
Rib bellies, 20@25 lbs.	14½
Rib bellies, 25@30 lbs.	14½
Fat backs, 10@12 lbs.	14½
Fat backs, 14@16 lbs.	10½
Regular plates	9½
Butts	10½

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	26½
Fancy skd. hams, 14@16 lbs.	26½
Standard reg. hams, 14@16 lbs.	25
Picnics, 4@8 lbs.	21
Fancy bacon, 6@8 lbs.	32½
Standard bacon, 6@8 lbs.	25
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs.	43
Outsides, 5@9 lbs.	37
Knuckles, 5@9 lbs.	40
Cooked hams, choice, skin on, fattened.	38
Cooked hams, choice, skinless, fattened.	42
Cooked picnics, skin on, fattened.	27
Cooked picnics, skinned, fattened.	28
Cooked loin roll, smoked.	42

BARRELED PORK AND BEEF.

Mess pork, regular.	\$20.50
Family back pork, 24 to 34 pieces.	\$31.00
Family back pork, 35 to 45 pieces.	\$31.50
Clear back pork, 40 to 50 pieces.	\$22.50
Clear plate pork, 25 to 35 pieces.	\$18.50
Briquet pork.	\$25.00
Bean pork.	\$21.50
Plate beef.	\$19.00
Extra plate beef, 200 lb. bbls.	\$20.00

COOPERAGE.

Ash pork barrels, black iron hoops.	\$1.55
Oak pork barrels, black iron hoops.	1.65
Ash pork barrels, galv. iron hoops.	1.75
White oak ham tierces.	3.00
Red oak ham tierces.	2.30
White oak ham tierces.	2.52½

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.	\$22
White animal fat margarines in 1-lb. cartons, rolls or prints, f.o.b. Chicago.	\$18½
Nut, 1-lb. cartons, f.o.b. Chicago.	\$17
(30 and 60-lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago.	\$14

ANIMAL OILS.

Prime edible lard oil.	\$12
Headlight burning oil.	\$10½
Prime winter strained.	\$10
Extra winter strained.	\$8½
Extra lard oil.	\$9½
Extra No. 1.	\$9½
No. 1 lard.	\$9
No. 2 lard.	\$8½
Acidless tallow oil.	\$6
20 D. C. T. neatfoot.	\$11½
Pure neatfoot oil.	\$9½
Special neatfoot oil.	\$9½
Extra neatfoot oil.	\$9½
No. 1 neatfoot oil.	\$9½
Oil weighs 7½ lbs. per gallon.	
about 50 gals. each. Prices are for oil in barrels.	

LARD.

Prime steam.	\$10.85
Prime steam, loose.	\$10.50
Kettle rendered, tierces.	\$10.92½
Refined lard, boxes, N. Y.	\$12.05
Leaf, raw.	\$10.25
Neutral, in tierces.	\$12.50
Compound, acc. to quantity.	10½@10½

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces.	\$10
Oleo stocks.	9
Prime No. 1 oleo oil.	\$8½
Prime No. 2 oleo oil.	\$8½
Prime No. 3 oleo oil.	8
Prime oleo stearine, edible.	8

TALLOW AND GREASES.

Edible tallow, under 1% acid, 45 titre.	6½@6½
Prime packers tallow.	5½@6
No. 1 tallow, 10% f.f.a.	5½@5½
No. 2 tallow, 40% f.f.a.	4½@4½
Choice white grease.	5½@6
A-White grease.	6
B-White grease, max. 5% acid.	6
Yellow grease, 10@15% f.f.a.	5
Brown grease, 40% f.f.a.	4½@4½

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley, points, nom., prompt.	6½@7
White, deodorized, in bbls., f.o.b. Chgo.	9½@9½
Yellow, deodorized, in bbls.	9½@9½
Snap stock, 50% f.f.a.	1½@1½
Corn oil, in tanks, f.o.b. mill.	7½@7½
Soy bean oil, f.o.b. mill.	7½@7½
Cocunut oil, sellers tanks, f.o.b. coast.	5½@6
Refined in bbls., c.a.f., Chicago, nom.	9

Retail Section

Retailers Rise Up in Their Own Defense at Their Annual Meeting

At their annual convention in Minneapolis last week the retail meat dealers took a shot at many prominent heads.

They criticized the Federal Farm Board and the livestock associations for being "all wet" on the subject of high meat prices.

They objected to any modification of the packers' consent decree, which would permit the packer to meet outside competition in food distribution.

They denounced failure to ask their advice as to better meat merchandising, and demanded that the Farm Board call a conference in which they might take part.

They objected to Government grading of poultry, and condemned government grades as leading to misrepresentation of merchandise and misleading advertising.

They condemned the newspapers for calling them meat profiteers, and resolved to start a counter-campaign of publicity.

They attacked packers for selling "a certain amount of consuming trade direct," and resolved to "stop this violent infringement of retailers' rights."

On the other hand:

They congratulated the Government on its system of meat classification and grading, and asked that it be extended to firms which do not have federal inspection.

They commended vocational education, and favored the Capper-Reed bills in Congress which provide for such educational work.

A complete synopsis of the convention proceedings appeared in the August 9 issue of THE NATIONAL PROVISIONER.

The resolutions referred to were in detail as follows:

Against Decree Modification.

Resolved, that the members of the National Association of Retail Meat Dealers, Inc., now assembled in convention in the city of Minneapolis, Minn., are absolutely and entirely opposed to any modification of the consent decree.

Want a Voice in Meat Methods.

Whereas, the retailer of meats has for centuries been the important link between the producer and consumer, and has at all times served the public unselfishly and with the best interests of the consumer uppermost; and,

Whereas, an effort is being made by the Federal Farm Board and the livestock associations in its plan to effect

relief to the farmers to discredit retail meat dealers by charging them with the responsibility for high prices; and

Whereas, the Federal Farm Board and the livestock associations are supporting the packers' plea for modification of the packers' consent decree, with the idea that by permitting the packers to enter the retail meat business prices to consumers would be reduced and distribution of meats and meat products increased, to the ultimate benefit to the producers; and,

Whereas, the Federal Farm Board and livestock associations have given no plausible reason why men who have spent their lives and become experts in their particular line, and who have been pioneers in our retail system of distribution should be replaced by some new plan yet untried, nor is there any assurance that the packers would sell meat to the consumers at lower prices than others engaged in retailing; and,

Whereas, the retailers have not been consulted as to whether a better or more economic system of retailing meats might be devised, therefore be it Resolved, that the National Retail Meat Dealers' Association demands that the chairman of the Farm Board and livestock associations call a conference at which the question may be discussed by representatives of the retail meat dealers' association and members of the Farm Board and livestock associations.

Retailers at Decree Hearing.

Resolved, that the National Association of Retail Meat Dealers, Inc., shall make adequate preparations to be personally represented at the next hearing to be held in Washington, D. C., on October 7, 1930, in reference to the application of the packers to have the consent decree modified; and, be it further resolved that the different state associations shall be invited to be represented at this hearing.

Meat Grading and Inspection.

Resolved, that this Association commend the Department of Agriculture for the splendid service rendered to the public at large in the classification and grading of meats; and

Resolved, that this Association recommend to the Department of Agriculture of the United States to extend its grading of meats to packers other than those operating under U. S. Government inspection, provided a regular inspection force is maintained under the supervision of any city or state Department of Agriculture, so long as the inspection of such meats is made by said department or city under regulations like those contained by U. S. Department of Agriculture.

Favor Vocational Education.

Whereas, the production and distribution of livestock and meats is a highly scientific business; and,

Whereas, retail meat dealers of this nation are greatly in need of commercial education; and,

Whereas, there is need of further expansion in the Federal Board for Vocational Education to include commercial education; and,

Whereas, Senator Arthur Capper has introduced Senate Bill 3,969 and Representative D. A. Reed of New York has introduced a companion bill;

Resolved, that this association go on record in support of this pending legislation and the legislative committee be directed to do all in its power legally in support of the bills.

Against Packers' Retailing.

Whereas, it has been the practice of the packers to sell a certain amount of consuming trade direct;

Resolved, that the National Association of Retail Meat Dealers, Inc., continue their efforts to stop this violent infringement of retailers' rights.

Publicity on Meat Prices.

Whereas, there has been a great deal of newspaper publicity citing that retailers as a whole are charging exorbitant prices for meats, which we know is untrue;

Resolved, that the National Association take such steps as is necessary to curb this unfavorable propaganda through its publicity department.

Standardization of Meat Trim.

Whereas, there seems to be a lack of standardization in trim of carcasses and uniformity of wholesale cuts;

Resolved, that the National Association of Retail Meat Dealers do everything in their power to induce the packers to standardize and improve the following cuts:

Trim on pork loins,
Removal of shanks from lambs,
Better spare ribs,
Skinned pork shoulders,
Better trim on beef tenderloins,
Better trim on pork tenderloins,
Removal of bloody necks from beef,
Cease attaching fat with skewers to carcasses,
Remove hanging tenderloin,
Remove the entire tail on beef carcasses.

Poultry Grading.

Resolved, that the National Association of Retail Meat Dealers, Inc., are opposed to the tentative grades and specifications on poultry grading as now used by the Dairy and Food Division of the U. S. Department of Agriculture;

Resolved, that we especially condemn the use of the short term form used last year, that all classes of birds shall be graded as U. S. Choice No. 1, which are commercially perfect, on the grounds that this modification permits the misrepresentation of merchandise and tends to misleading advertising.

Study of European Distribution.

Resolved, that this association sponsor a party, with no expense to the association, for the purpose of studying conditions in the retail distribution of meats in Europe.

Branches Report Progress.

One of the features of the convention was the picture of local activities in various parts of the country as revealed

in the reports for the various local associations.

For Chicago Central branch President Walter H. Kay reported a gain in membership from having a representative in the field all the time soliciting new members. The branch prevented unfit applicants from getting meat licenses, this being possible because of an understanding with the city officials that no license is granted without the applicant first being referred to the retailers' organization. Savings were reported in plate glass insurance, and in the use of the cooperative rendering plant. In co-operation with packers, sausagemakers and others a radio program is now arranged for the purpose of enlightening the public on the more extensive use of meat. The radio is not used to knock the chains, he said.

For Brooklyn branch President A. Hehn said inroads by chains affected competition. Sunday sales are causing trouble, but enforcement of the closing law is being attempted. The members save through their co-operative buying of canned goods. Vocational training is receiving attention, and a credit bureau is to be established.

For Omaha president C. Christofferson said chain stores have taken a threatening position in the meat business there, resulting in retail dealers sponsoring their own paper in order to expose chain practices, and tell the independents' story to the consumers. An elaborate showing of meats is being arranged for the next Omaha food show, he said.

Chain Stores Hurt Trade.

George Bubel, secretary of the Cleveland, O., branch, made the statement that 30% of small businesses were on the verge of bankruptcy because of the competition of chain stores in that town. They have organized the Merchants and Consumers Protective Alliance, and plan a radio campaign against the chains. The board of education in Cleveland pays \$5.00 to the vocational conference leaders for two hours of work, he said.

Secretary Emil Priebe reported for the Wisconsin Retail Market Men's Association. He mentioned co-operation with the city health department, questioned the benefit of government grading of meat, and said their plate glass club is doing so well it has saved half the cost of glass to members.

At this point it was announced that Charles H. Munkwitz of Milwaukee, a former national president, wished to be remembered to the delegates, since he could not attend. Emil Priebe secured the autographs of members on a program for Mr. Munkwitz.

Anton Vorel, president of the Southwest Meat Dealers Association, Chicago, reported they are trying to get Chicago University to embody a course for retail meat dealers. They maintain an office and a paid full-time secretary, and more workers and office space will be needed following the change, now proposed, of using the American language in all their business, instead of employing the Checko-Slovakian language, as is now the case.

Relations With Meat Packers.

David Van Gelder of Brooklyn mentioned their packers' relation committee, their study of a credit system and mutual compensation insurance. Mr.

Van Gelder told of the publicity work being handled by George Kramer as chairman of that committee, which has been issuing posters to the dealers, informing the public of low prices, and telling consumers that markets displaying the posters are fresh-meat shops.

For St. Louis president William A. Deichmann said they have a dance every year, and make a profit on it. There will be a picnic on Aug. 24, with the barbecue free, and the organization is getting ahead on its enforcement of the Sunday closing law.

Baltimore gave its report the first thing in the afternoon. Delegate Charles Platzer said the chains were being held to a standstill, and he told of the cutting tests that have been held regularly at their meetings.

Harvey Wickert, secretary of the Oshkosh, Wisc., branch, said grocery stores have been prevented from selling sausage on Sunday. They are not yet pressed by chain store competition, the speaker said. Their plate glass club was praised for its savings.

Governor Christianson of Minnesota made a stirring address following the Oshkosh report. He described economic conditions, told of the development of problems in distribution, and drew upon his actual experiences and historical facts to show the position of the retailer in industry.

M. C. Mouritsen, Minnesota state president, in his report said it was his conviction that branded meats were a good thing. The state has been divided into local branches this year, he said, to encourage more general interest.

Educating the Retailer.

For Detroit, secretary E. J. La Rose told of their membership drive held right after the first of the year, which brought in about 173. At their monthly meetings they show cutting methods, teach salesmanship, and discuss general business practices. They have formal initiations in classes, with a ritual, which attracts attention, he said. The Secretary mentioned their annual boat excursions, children's Christmas party, and an organization sponsored by them for independent merchants. They have a radio campaign, and the bulk of the work is in boosting their own business rather than in attacking others.

Toledo reported through secretary A. Weinandy, who said they pay a lot of attention to social features, and have discussions and demonstrations, in which they have covered display, sanitation, personality, personal cleanliness, advertising, and cash or credit. They have an annual banquet for members and their wives, he said, and beginning Sept. 24, for 16 weeks they will hold meetings each Wednesday from 2:00 to 4:00, for the benefit of housewives, the subjects to be covered each time, with a limit allotted for each, being demonstrations on food, the use of gas economically in the home, education on meats, and a period open for suggestions from the women.

A. J. Kaiser, president, Illinois state group, followed Mr. Weinandy. He said they held meat cutting demonstrations under the National Livestock and Meat Board, and they are branching out throughout the state with local organizations.

Aaron H. Kaufman, counsel for the New York state association, told how

they are meeting the Sunday closing law enforcement, short measure and health problems there.

William Rudloff, Omaha, said they were having a great success there in enforcing the Sunday closing law. Jacob Herman, Milwaukee, said they were having trouble getting the district attorney there to enforce the Sunday closing law, and Mr. Kaufman promised him some information on the subject, if he would send Mr. Kaufman a copy of the Wisconsin law.

Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

VEAL SALAD.

A substantial salad that furnishes the nutrients that are contained in the usual meat dishes will be appreciated by customers during the hot weather. Such a salad is made as follows:

Cut cold roast veal into small dice. Add one-half the quantity of crisp, diced celery. Marinate in French dressing in a cold place. When ready to serve, mix thoroughly with mayonnaise. Season with salt, pepper and paprika. Pile on a platter garnished with lettuce leaves, sliced beets, olive rings and pimentos. Sprinkle finely chopped hard cooked eggs over the top.

NEWS OF THE RETAILERS.

The Frisco Market, formerly located at 114 West Iron ave., Salina, Kas., has moved into the Bruening Building.

Paul Momand is engaging in the meat and grocery business at Watsonville, Cal.

Caylor Brothers have sold the meat and grocery business at 318 Fillmore st., Taft, Cal., to John Hellman.

Powers and Ryan have engaged in the meat business in Cheney, Wash.

Pete Jewett has sold his interest in the Peoples Market, Sedro Woolley, Wash., to Bert Jewett.

The meat and grocery establishment of Durant and Brady, Weippe, Ida., has been damaged by fire.

Charles McQuade has purchased the meat business of T. A. McQuade, 429 S. Ninth st., Walla Walla, Wash.

Glenn W. Woolery has purchased the K. & R. Market, Hastings, Neb., and will continue under the name of Glenn's K-R Market.

J. Radecker, formerly of West Point, Neb., has purchased the meat market of Wm. Pateidl, Snyder, Neb.

Casper Reutzel has purchased an interest in the City Meat Market, Sutherland, Neb.

The Partlow Grocery, York, Neb. has added a meat department.

J. A. Young has sold his meat market in Scio, Ore., to George Flanagan, jr., and George Patry.

Atillio Merlino has sold his meat and grocery business at 986 Vale st., Seattle, Wash., to Charles Carnevale.

M. V. Clays, Creswell, Ore., has been succeeded in the meat business by J. S. Barnett.

New York Section

NEW YORK NEWS NOTES.

Paul Flynn, Armour and Company, New York, is enjoying a well-earned vacation.

President Frank M. Firor, Adolf Gobel, Inc., is spending a week with his family in Maine.

Miss F. Resnik, sales department, F. A. Ferris branch of Stahl-Meyer, Inc., is vacationing at Halifax, N. S.

John T. Agar, Agar Packing Company, Chicago, is spending several days in New York and Boston on business.

Fred Trunz, small stock department, New York Butchers' Dressed Meat Company, is vacationing in New Hampshire.

A. Wilson, sausage department, Wilson & Co., Chicago, visited New

York for a few days during the past week.

S. James Clark, Wilson & Co., Chicago, spent a few days in New York before sailing for England on the S. S. Britannic on August 17.

George R. Gerhardt, purchasing department, Otto Stahl branch of Stahl-Meyer, Inc., is motoring through New England with his family.

Irving E. Hand, secretary of Stahl-Meyer, Inc., and manager of the F. A. Ferris branch, is enjoying a vacation at Houlton, Me., with his family.

Charles Wagner, provision salesman, Swift & Company, Central Office, New York, sailed last week on the S. S. Europa for a three weeks' trip abroad.

A. Wallmo, director of purchases of

raw materials, Adolf Gobel, Inc., and his family will motor to Iowa, where they plan to spend the next few weeks.

G. M. Willets, comptroller's department, Armour and Company, Chicago, visited the plant of the New York Butchers' Dressed Meat Company during the past week.

Colonel E. N. Wentworth, director of Armour's Livestock Bureau, Chicago, spent a few days in New York during the past week and paid a visit to the plant of the New York Butchers' Meat Company.

Joseph Wertheimer, a member of the firm of Aaron Levy & Co., wholesale butchers, died suddenly on August 11 at his home, 295 St. John's Place. He was widely known throughout the trade, having been associated with the Levy company for 50 years. He is survived by two daughters and a son.

Meat, fish, poultry and game seized and destroyed in the city of New York by the health department during the week ended August 9, 1930, was as follows: Meat.—Brooklyn, 3,560 lbs.; Manhattan, 156 lbs.; Bronx, 3 lbs.; Queens, 10 lbs.; Richmond, — lbs.; total, 3,729 lbs. Fish.—Brooklyn, 300 lbs.; Manhattan, 300 lbs.; total, 600 lbs. Poultry and Game.—Brooklyn, 133 lbs.; Manhattan, 77 lbs.; total, 210 lbs.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Aug. 14, 1930:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	\$16.00@17.50		\$16.00@17.50	
Good	14.00@16.00		14.50@16.00	
Medium	13.50@15.00			
STEERS (550-700 lbs.):				
Choice	15.00@17.00		15.00@17.00	15.50@17.00
Good	14.00@16.00		14.00@16.00	14.50@15.50
STEERS (700 lbs. up):				
Choice	14.50@16.50	15.00@16.00	15.00@16.50	15.00@16.00
Good	13.50@15.00	14.00@15.00	13.50@15.00	14.00@15.00
STEERS (500 lbs. up):				
Medium	11.50@14.00	12.50@14.00	11.00@13.00	11.00@13.50
Common	10.00@12.00	11.50@12.50	9.00@11.50	9.00@11.00
COWS:				
Good	10.00@12.50	12.50@13.00	10.00@12.00	11.00@12.00
Medium	9.00@10.00	11.50@12.50	9.00@10.00	9.50@10.50
Common	8.00@9.00	10.50@11.50	8.00@9.00	8.00@9.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	19.00@21.00	19.00@21.00	22.00@25.00	21.00@22.00
Good	16.50@19.00	17.00@19.00	20.00@22.00	18.00@20.00
Medium	14.50@16.50	14.00@17.00	18.00@21.00	15.00@17.00
Common	11.50@14.50	12.00@14.00	16.00@18.00	
CALF (2) (3):				
Choice	14.50@17.00		17.00@19.00	
Good	13.00@14.50	13.00@15.00	16.00@18.00	
Medium	11.00@13.00	11.00@13.00	14.00@17.00	
Common	8.50@11.00	10.00@11.00	11.00@13.00	
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	19.00@21.00	22.00@23.00	20.00@23.00	21.00@22.00
Good	17.00@19.00	21.00@22.00	19.00@22.00	20.00@21.00
Medium	13.00@17.00	18.00@21.00	17.00@19.00	16.00@19.00
Common	9.00@13.00	15.00@18.00	12.00@16.00	
LAMB (39-45 lbs.):				
Choice	19.00@21.00	22.00@23.00	20.00@23.00	21.00@22.00
Good	17.00@19.00	21.00@22.00	19.00@22.00	19.00@21.00
Medium	13.00@17.00	18.00@21.00	17.00@19.00	16.00@19.00
Common	9.00@13.00	15.00@18.00	12.00@16.00	
LAMB (46-55 lbs.):				
Choice	18.00@20.00	21.00@22.00	20.00@22.00	19.00@20.00
Good	15.00@18.00	20.00@21.00	18.00@21.00	18.00@19.00
MUTTON (Ewe) 70 lbs. down:				
Good	11.00@12.00	12.00@13.00	10.00@12.00	9.00@10.00
Medium	9.00@11.00	10.00@12.00	9.00@10.00	8.00@9.00
Common	7.00@9.00	8.00@10.00	5.00@8.00	7.00@8.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	23.00@25.00	24.00@25.00	23.00@25.00	22.00@24.00
10-12 lbs. av.	21.00@24.00	23.50@25.00	22.00@24.00	21.00@23.00
12-15 lbs. av.	17.00@19.00	20.50@21.50	18.00@20.00	17.00@19.00
16-22 lbs. av.	13.00@14.00	16.50@17.50	14.00@17.00	15.00@16.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.	13.00@15.00		15.00@17.00	15.00@17.00
PICNICS:				
6-8 lbs. av.		14.50@15.50		13.00@15.00
BUTTS, Boston Style:				
4-8 lbs. av.	17.00@19.00		18.00@20.00	19.00@20.00
SPARERIBS:				
Half Sheets	10.00@12.00			
TRIMMINGS:				
Regular	7.00@8.00			
Lenn	15.00@17.00			

(1) Includes helper yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

NEWS OF THE RETAILERS.

Julius Daub, one of the outstanding meat merchants of New York City, and for many years a member of Ye Olde New York Branch, died on July 12. He is survived by his widow and one son.

Prosecutions under the Sabbath closing law have resulted in many fines, one of which was the heaviest ever imposed on a violator. Frank Gefstony, 2161 Fifth Ave., Manhattan, was the defendant in the case, the New York State Association's attorney, Aaron Kaufman, calling attention to his frequent violations of this law. The penalty fixed was \$50, but as this was in excess of the maximum amount permitted under the law, part of the fine was refunded.

QUIGLEY BUYS ANNITE.

The Quigley Company, Inc., 56 West 45th st., New York City, has purchased the entire business and goodwill of Annite Industries, formerly located at Washington, D. C. Annite is an all-purpose cleansing compound with detergent properties due to its colloidal action. It is used in many lines of industry, including packinghouses, bakeries, textile mills, laundries, metal cleaning, automotive field, paper mills, woolen mills, dairies and creameries, railroads, bottling plants, hotels, hospitals and public buildings, as well as for household use.

KESSER KONTACKS KANADA.

Chas W. Kesser, who writes the Kutmixer ads for Chris. Offenhauser and does other odd jobs around the shop to keep the Hottmann works at Philadelphia busier than ever, is spending the week of August 18 visiting friends in Toronto.

You may never have seen him *but he's* **WORKING FOR YOU**

You pay him less—far less—than the weekly wage of an office boy. Yet he *can* be—often is—the most valuable man on your payroll.

He is the Editor of your business paper.

He knows your problems—senses your needs. He is gathering now the facts that you will be asking for tomorrow.

He combs for you the farthest reaches of your industry or business or profession. Through his staff members he penetrates original sources—travels endless miles, makes countless interviews. He brings to you, wherever you are, the first authentic news of new prices and practices; new ways to speed production, cut costs, increase profits.

Each week or each month he lays upon your desk a report such as you could not possibly afford to have compiled exclusively for you.

In times like these every man in the business world must work harder, think harder, lean harder on dependable employees. Lean a little harder on the most valuable, yet least expensive man on your payroll. *Read your business paper.*



THIS SYMBOL identifies an ABP paper...It stands for honest, known, paid circulation; straightforward business methods, and editorial standards that insure reader interest...These are the factors that make a valuable advertising medium.



THE ASSOCIATED BUSINESS PAPERS, INC.
TWO-NINETY-FIVE MADISON AVENUE - NEW YORK CITY

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, best	9.00@11.00
Cows, common and medium	4.50@ 6.75
Bulls, light to medium	4.50@ 6.25

LIVE CALVES.

Vealers, fair to good	11.50@12.75
Vealers, common to medium	9.50@11.25

LIVE SHEEP AND LAMBS.

Lambs, spring	7.00@ 9.50
Lambs, spring culls	@ 6.00
Sheep	1.50@ 4.00

LIVE HOGS.

Hogs, 100-210 lbs.	\$ @10.00
Hogs, 100 lbs.	@10.00
Hogs, 120 lbs.	@ 9.50
Roughs	@ 9.25
Good roughs	@ 9.25

DRESSED HOGS.

Hogs, heavy	\$ @15.50
Hogs, 180 lbs.	@16.00
Pigs, 60 lbs.	@14.50
Pigs, 80-140 lbs.	@14.50

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	@17
Choice, native light	@20
Native, common to fair	@16

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	@15
Native choice yearlings, 400@600 lbs.	@15
Good to choice heifers	@13
Good to choice cows	@12
Common to fair cows	@10
Fresh bologna bulls	@11

BEEF CUTS.

	Western.	City.
No. 1 ribs	22 @24	@25
No. 2 ribs	20 @22	@24
No. 3 ribs	18 @19	@20
No. 1 loins	@32	@34
No. 2 loins	28 @30	@32
No. 3 loins	24 @27	@28
No. 1 hinds and ribs	19 @22	@20
No. 2 hinds and ribs	17 @18	@19
No. 3 hinds and ribs	15 @17	@18
No. 1 rounds	16 @17	@18
No. 2 rounds	14 @15	@16
No. 3 rounds	12 @13	@14
No. 1 chucks	10 @12	@11
No. 2 chucks	9 @10	@11
No. 3 chucks	8 @9	@10
Bolognas	11 @12	@11
Rolls, reg., 4@8 lbs. avg.	22 @23	@23
Rolls, reg., 4@8 lbs. avg.	17 @18	@18
Tenderloins, 4@6 lbs. avg.	60 @70	@70
Tenderloins, 5@6 lbs. avg.	65 @75	@75
Shoulder clods	10 @11	@11

DRESSED VEAL AND CALVES.

Prime veal	@28
Med. to choice veal	@25
Good to common veal	@21
Good to choice calves	@22
Med. to common calves	@14

DRESSED SHEEP AND LAMBS.

Lambs, prime	@27
Lambs, good	@25
Sheep, good	@13
Sheep, medium	@10

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	@24
Pork tenderloins, fresh	@55
Pork tenderloins, frozen	@48
Shoulders, city, 10@12 lbs. avg.	@19
Shoulders, Western, 10@12 lbs.	@15
Butts, boneless, Western	@22
Butts, regular, Western	@19
Hams, Western, fresh, 10@12 lbs. avg.	@21
Hams, city, fresh, 6@10 lbs. avg.	@20
Picnic hams, Western, fresh, 9@8 lbs. avg.	@17
Pork trimmings, extra lean	@20
Pork trimmings, regular, 50% lean	@11
Spareribs, fresh	@13

SMOKED MEATS.

Hams, 8@10 lbs. avg.	@27
Hams, 10@12 lbs. avg.	@26
Hams, 12@14 lbs. avg.	@25
Picnics, 4@6 lbs. avg.	@18
Picnics, 6@8 lbs. avg.	@17
Rollsets, 8@10 lbs. avg.	@17
Beef tongue, light	@30
Beef tongue, heavy	@34
Bacon, boneless, Western	@24
Bacon, boneless, city	@21
Pickled bellies, 8@10 lbs. avg.	@19

FANCY MEATS.

Fresh steer tongues, untrimmed	26c a pound
Fresh steer tongues, l. c. trim'd	40c a pound
Sweetbreads, beef	70c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	18c a pound
Mutton kidneys	11c each
Livers, beef	37c a pound
Oxtails	18c a pound
Beef hanging tenders	30c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ 2
Breast fat	@ 2
Edible suet	@ 4 1/2
Cond. suet	@ 3

GREEN CALFSKINS.

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	1.18	2.00	2.10	2.30
Prime No. 2 veals	1.14	1.60	1.70	1.85
Buttermilk No. 1	1.13	1.51	1.65	1.75
Buttermilk No. 2	1.11	1.35	1.50	1.60
Branded Gruby	7	.85	.90	1.10
Number 3	5	.50	.55	.60

BUTTER.

Creamery, extra (92 score)	@38
Creamery, firsts (88 to 90 score)	35 1/2 @39 1/2
Creamery, seconds (84 to 87 score)	33 1/2 @34 1/2
Creamery, lower grades	@32 @33

EGGS.

(Mixed colors.)

Extra, dozen	28 1/2 @30
Extra, firsts, doz.	25 1/2 @26
Firsts	23 1/2 @24
Checks	15 @17

LIVE POULTRY.

Fowls, colored, fancy, via express	21 @22
Fowls, Leghorns, via express	24 @26

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	23 @28
Western, 48 to 54 lbs. to dozen, lb.	22 @24
Western, 43 to 47 lbs. to dozen, lb.	20 @22
Western, 36 to 42 lbs. to dozen, lb.	18 @20
Western, 30 to 35 lbs. to dozen, lb.	17 @18

Fowls—fresh—dry pkd.—12 to box—prime to fry:

Western, 60 to 65 lbs. to dozen, lb.	@29
Western, 48 to 54 lbs. to dozen, lb.	@25
Western, 43 to 47 lbs. to dozen, lb.	@23
Western, 36 to 42 lbs. to dozen, lb.	@21
Western, 30 to 35 lbs. to dozen, lb.	@19

Ducks—	
Long Island, No. 1	17 @18

Squabs—	
White, ungraded, per lb.	20 @35

Chickens, fresh, 12 to box, prime to fancy:	
Broilers, under 14 lbs.	28 @31

Fowls, frozen—dry pkd.—12 to box—prime to fry:	
Western, 60 to 65 lbs. to dozen, lb.	28 @29
Western, 48 to 54 lbs. to dozen, lb.	25 @26
Western, 43 to 47 lbs. to dozen, lb.	23 @24

Turkeys, frozen—prime to fancy:	
Western, young toms	33 @34
Western, young hens	35 @40

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended August 7, 1930:

	Aug. 7.	week.	year.	1930.	1929.
Chicago	.36	36	37	36 3/4	36 3/4
N. Y.	.37	37	37 1/2	37 1/2	37 1/2
Boston	.37 1/2	37 1/2	37 3/4	38	37 1/2
Phila.	.38	38	38 1/4	38 1/2	38 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

	36	36	36 3/4	36 3/4	37
--	----	----	--------	--------	----

Receipts of butter by cities (tubs):

	Wk. to Aug. 1.	Prev. week.	Last week.	Since Jan. 1—1930.	1929.
--	----------------	-------------	------------	--------------------	-------

Chicago	34,597	41,094	44,953	2,125,485	2,156,690
N. Y.	55,017	62,237	61,979	2,383,526	2,353,503
Boston	18,356	20,552	21,404	731,172	817,651
Phila.	13,217	16,681	18,088	717,670	740,278

Total 121,187 140,534 146,484 5,957,853 6,077,092

Cold storage movements (lbs.):

	In Aug. 7.	Out Aug. 7.	On hand Aug. 8.	Same week-day last year.
--	------------	-------------	-----------------	--------------------------

Chicago	281,960	172,131	30,783,927	27,784,812
New York	162,522	136,347	19,188,547	20,686,923
Boston	93,168	53,969	11,055,563	10,256,562
Phila.	34,185	79,060	5,845,320	6,720,233

Total 571,835 441,537 66,872,357 65,428,530

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@ 1.00
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	@ 1.70
Blood, dried, 15-16% per unit	@ 3.00
Fish scrap, dried, 11% ammonia	10%
B. P. L. f.o.b. fish factory	3.85 & 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	3.75 & 10c
Fish scrap, acidulated, 8% ammonia, 3% A. P. A. f.o.b. fish factory	3.00 & 50c
Soda Nitrate in bags, 100 lbs. spot	@ 1.99
Tankage, ground, 10% ammonia	3.10 & 10c
Tankage, unground 9@10% ammo	3.00 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@25.00
Bone meal, raw, 4 1/2 and 50 bags, per ton, c.i.f.	@29.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 9.00

Potash.

Manure salt, 20% bulk, per ton	@12.65
Kalmit, 14% bulk, per ton	@ 9.70
Muriate in bags, basis 80% per ton	@37.15
Sulphate in bags, basis 90%, per ton	@48.25

Beef.

Cracklings, 50% unground	@ 85c
Cracklings, 60% unground	@ 90c

BONES, HOOFES AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	85.00@125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 85.00
Black or striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 60.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 90.00
Horns, according to grade	75.00@200.00

Lincoln Farms Products Corporation

Collectors and Renderers of

Bones FAT Skins

Manufacturer of Poultry Feeds

O.Rce: 407 E. 31st St.
NEW YORK CITY

Phone: Caledonia 0114-0124

Factory: Fisk St., Jersey City, N. J.

Emil Kohn, Inc.
Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

Office and Warehouse
407 East 31st St.,
NEW YORK, N. Y.
Caledonia 0113-0114

"MONGOLIA"

Importing Co., Inc.
339 Pearl St., N. Y. City

SHEEP CASINGS

that serve you best

80.

00
70
90
00
00
00
00

35
70
15
25

45c
90c

5.00
5.00
0.00
0.00
0.00

3

3

J.

•

•

n

r-

,